[en] Instruction manual

Built-in oven B46C74.3AU

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NEFF

en Table of contents

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Additional information on products, accessories, replacement parts and services can be found at **www.neff-international.com** and in the online shop **www.neff-eshop.com**

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. *See "Description of accessories* in the instruction manual.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- The water in the water tank may become very hot if you continue to operate the appliance. Empty the water tank after every operation with steam.
- Hot steam is generated in the cooking compartment. Do not reach into the cooking compartment during any operation with steam.

Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Flammable liquids can catch fire in the cooking compartment when it is hot (explosion). Do not fill the water tank with any flammable fluids (e.g. alcoholic drinks). Only fill the water tank with water or with the descaling solution that is recommended by us.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Causes of damage

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged.Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- Silicone baking tins: Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Hot water in the water tank: Hot water can damage the pump. Only fill the water tank with cold water.
- Descaling solution: Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. These will damage the surfaces. If this does happen, remove the descaling solution immediately with water.
- Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Note: For this appliance, an energy consumption value has been established that meets DIN EN 50304/DIN EN 60350. This energy consumption value is 30% below that for energy efficiency class A.

Depending on the appliance equipment, the additional NeffLight® lighting was switched off while measuring (see section: Switching off NeffLight®).

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the appliance door as little as possible during cooking, baking or roasting.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

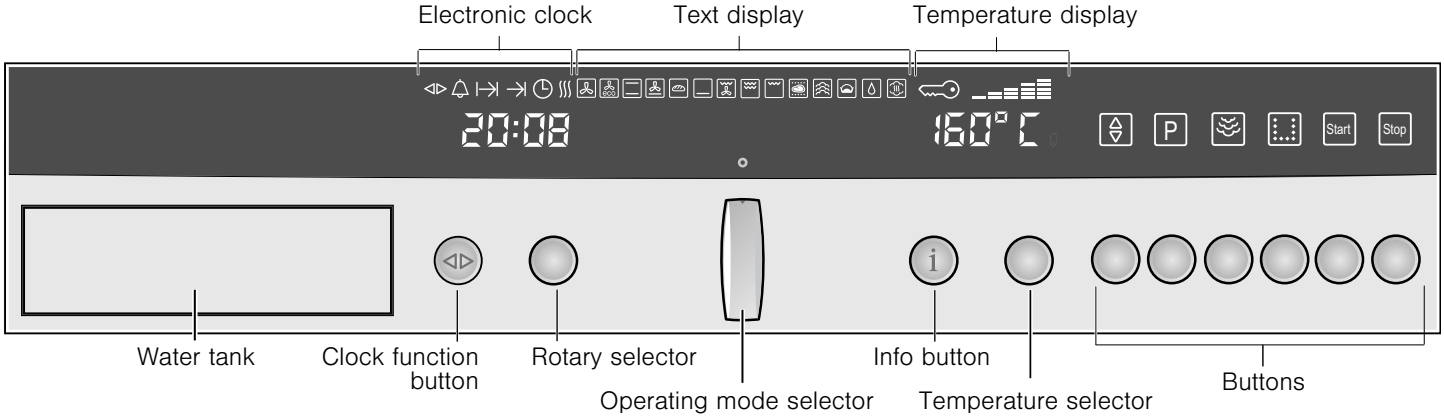
This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- the NeffLight®

Control panel



Control element		Use
	Operating mode selector	Switches the appliance on and off Selects the required operating mode
	Water tank	For steam-assisted applications (see section: Filling and emptying the water tank)
Electronic clock (rapid heat up)		
◁▷	Clock function button	Selects the required clock function or Rapid heat up (see section: Electronic clock)
	Rotary selector:	Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock)
Temperature display (Basic settings)		
i	Info button	Press briefly: calls up additional information, e.g. displays the current temperature during heating up Press and hold: calls up the Basic settings menu (see section: Changing the Basic settings)
	Temperature selector	Sets the temperature Changes the settings in the Basic settings menu (see section: Changing the Basic settings)
Buttons		
⇳	Navigation button	Switches between the different lines of the text display. The settings are saved as you do so. If the ▽ symbol lights up in the text display, there are further selection options. Press the ⇳ navigation button to move to these.
P	Programme button	Calls up automatic programmes with steam-assisted cooking (see section: Steam).

Control element		Use
	VarioSteam button	Sets the desired steam intensity (see section: VarioSteam - steam-assisted cooking)
	Descaling button	Descales the appliance
Start	Start button	Starts operation
Stop	Stop button	Short press: stops operation (pause) Press and hold: ends operation

Pop-out operating knob

The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

Operating modes

Here you can obtain an overview of your appliance's operating modes.

Operating mode		Application
	CircoTherm®	For baking and roasting on one or more levels
eco	CircoTherm® Eco*	For energy-efficient baking and roasting on one level, without the need to preheat.
	Top/bottom heat	For baking and roasting on one level. Ideal for cakes with moist toppings (e.g. cheesecake)
	Circotherm intensive	For pre-prepared frozen products and dishes which require a lot of heat from underneath (see section: Baking)
	Bread-baking	For baked goods which need to be baked at high temperatures
	Bottom heat	For food and baked items on which you want a crust to form, or which need more browning on the underside. Only activate Bottom heat for a short while at the end of the baking time.
	Circo-roasting	For poultry and larger pieces of meat
	Full-surface grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages)
	Centre-area grill	For small amounts of flat, small items for grilling (e.g. steaks, bread)
	Low-temperature cooking	For tender pieces of meat that are to be cooked medium/medium rare or à point
	Steam cooking	For gentle preparation of vegetables, meat and fish The Steam cooking operating mode can only be used in conjunction with the Mega System steamer (available as a special accessory from specialist retailers).
	Dough proving	For preparing yeast dough and yoghurt
	EasyClean®	Makes cleaning the cooking compartment easier
	Reheat	For plated meals and baked items Cooked food is gently reheated using steam. The food does not dry out.

* Type of heating used to determine the energy efficiency class in accordance with EN50304.

NeffLight®

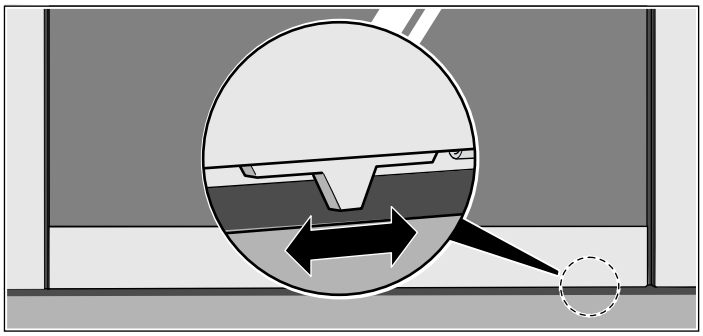
Your appliance is equipped with a NeffLight®. The NeffLight® consists of two halogen bulbs and a system of mirrors which help to brightly illuminate the cooking compartment.

Door contact switch

The NeffLight® switches off when the appliance door is opened and on when the door is closed.

Saving energy

You can switch off the NeffLight® in order to save energy. To do this, you must move the door contact switch. This is located in the gap in between the appliance door and the bottom right of the kitchen unit.



To switch off the NeffLight®:
Slide the door contact switch to the right.

To switch on the NeffLight®:
Slide the door contact switch to the left.

Your accessories

In this section, you will find information on

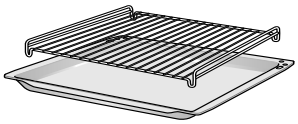
- Your accessories
- the correct way to insert the accessories into the cooking compartment
- the shelf positions
- the optional accessories

Accessories

The following accessories are included with your appliance:

Wire rack
for baking in baking tins, roasting in roasting dishes and grilling

Universal pan, enamelled
for baking moist cakes, roasting, grilling and collecting drops of liquid during cooking



Insert grid
for roasting and grilling

Note: The wire insert is always used together with the universal pan. In this combination, the wire insert is placed in the universal pan.

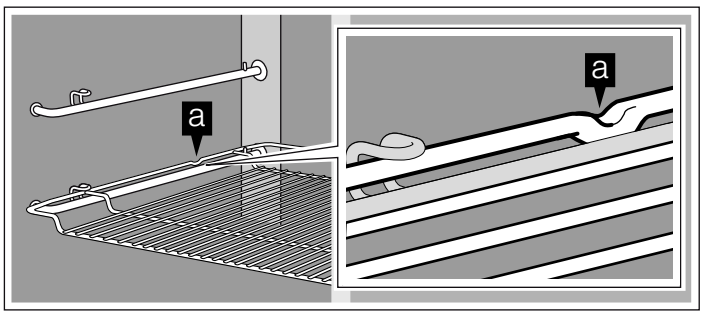
Note: The baking tray and universal pan may become distorted when the appliance is in operation. This is caused by the considerable temperature differences acting on the accessories. These differences may occur if only a part of the accessory is covered with food, or if frozen items such as pizza are placed on the accessory.

Inserting accessories

The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

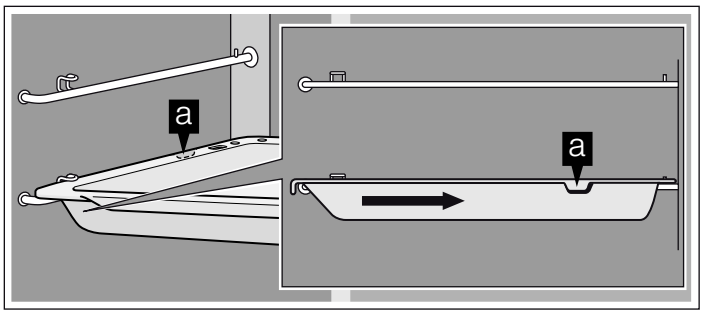
When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the lug (a) is in the rear part of the wire rack

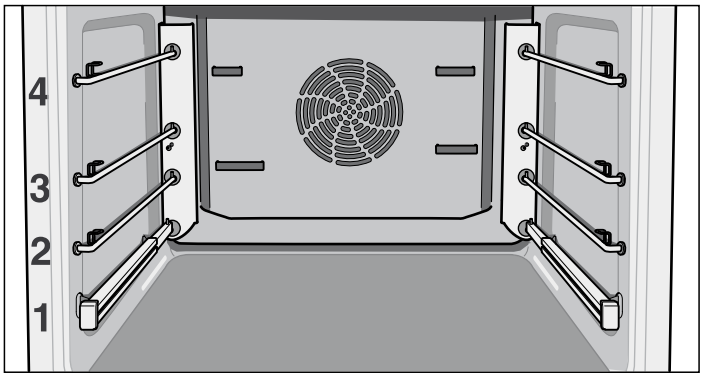


When inserting the baking tray or the universal pan, check

- that the lug (a) is in the rear part of the of the accessory
- that the sloping edge of the accessory faces towards the appliance door when it is inserted



Shelf positions



The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up.

The pull-out rails lock in place when they are fully pulled out. This makes it easy to place the accessories in position. To unlock the pull-out rails, push them back into the cooking compartment by applying a certain degree of force.

⚠ Risk of burns!

The telescopic shelves become hot when the appliance is in use. Take special care not to get burnt when they are pulled out.

The individual shelf units can be inserted into your preferred shelf positions. This simple insertion system allows flexible and quick handling when changing shelves.

Note: Do not use shelf height 2 when baking and roasting with CircoTherm®. This will adversely affect air circulation and your baking and roasting results will not be as good.

Optional accessories

You can purchase optional accessories from the after-sales service or specialist retailers. A comprehensive range of products for your appliance can be found in our brochures or on our home page.

Optional accessories	Order no.
System steamer	N8642X3
Extra-deep pan, enamelled	Z1272X0
Glass pan	Z1262X0
VarioCLOU® telescopic shelf with full extension	Z1785X3
Bread-baking stone	Z1913X0

Before using the appliance for the first time

Once your new appliance has been connected, "Select language" appears in the text display. Before you can use the appliance, you must make some settings:

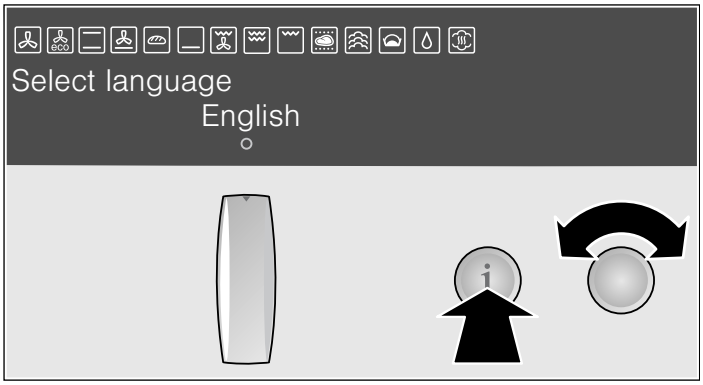
- Set the language
- Set the water hardness
- Calibrate the altitude
- Set the time of day
- Clean the appliance before using it for the first time.

Note: You can correct these settings at any time. To change the language, water hardness and altitude calibration, see section: Changing basic settings; to change the time, see section: Electronic clock.

Setting the language

"Select language English" is preset. If necessary, set another language for the text display.

1. Turn the temperature selector until the language you require appears on the text display.
2. Press and hold the i info button for 3 seconds.
   Your setting is saved. "Water hardness 3 - hard" appears in the text display.



Setting the water hardness

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

"Water hardness 3 - hard" is preset. Change this setting if your water is softer.

You can use the test strip supplied to determine the water hardness, or you can ask your water supplier.

Notes

- If your water is very hard, we recommend that you use softened water.
- If you use only softened water, you can set your appliance to "Water hardness (softened)".
- If you use mineral water, set the hardness to "Water hardness 3 - hard".
- If you use mineral water, you must only use non-carbonated mineral water (see section "Filling and emptying the water tank").

1. Use the temperature selector to set the water hardness.

Water hardness	Setting symbol (temperature display)
softened	c50
1 - soft	c51
2 - medium	c52
3 - hard	c53

2. Press and hold the i info button for 3 seconds.
   Your setting is saved. "Altitude calibration 0 - 300 m" is shown in the text display.

Altitude calibration

The altitude range is preset to "0 - 300m". Change this setting if the location of your appliance is at a higher or lower altitude.

1. Use the temperature selector to set the altitude range.

Altitude range	Setting symbol (temperature display)
below 0 m	c60
0 - 300m	c61
300 - 600m	c62
600 - 900m	c63
900 - 1200m	c64
1200 - 1500m	c65
1500 - 1800m	c66
1800 - 2100m	c67
2100 - 2400m	c68
above 2400m	c69

2. Press and hold the i info button for 3 seconds.
   Your setting is saved.

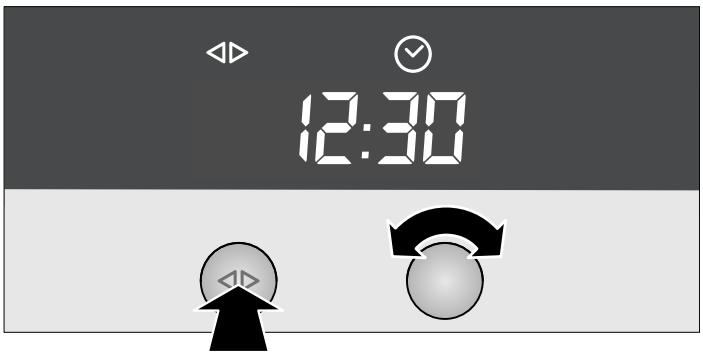
Setting the clock

Note: When you press the ◁▷ clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later.

0:00 flashes in the clock display.

1. Briefly press the ◁▷ clock function button to go to the setting mode.
   The ◁▷ and ⏲ symbols light up. *12:00* appears in the clock display.
2. Set the current time using the rotary selector.
   Your setting is accepted after 3 seconds.

Changing the clock
To subsequently change the time, press the ◁▷clock function button repeatedly until the ◁▷ and ⏲ symbols light up again. Change the time with the rotary selector.



Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Fill the water tank with 400 ml water (see section: Filling and emptying the water tank).
5. Slide in the water tank all the way.
6. Switch on the appliance. To do this, press the operating mode selector so that it pops out (see section: Operating the appliance).
   The appliance is then ready for use.
7. Use the operating mode selector to set Top/bottom heat.
8. Use the temperature selector to set the temperature to 240 °C.
9. Press the VarioSteam button repeatedly until "High steam intensity" appears in the text display (see section: VarioSteam - steam-assisted cooking).
10. Press the Start button.
11. Switch off the appliance if the water tank is empty. To do this, turn the operating mode selector to the o off position and push it in.
    The remaining water will be pumped out of the evaporator system.
12. Emptying the water tank (see section: Filling and emptying the water tank)
13. Afterwards, wipe the cooled cooking compartment with hot, soapy water.

    Note: Remove limescale marks with a cloth soaked in vinegar, then wipe over with clean water and rub dry with a soft cloth.
14. Clean the outside of the appliance with a soft, damp cloth and soapy water.

Operating the appliance

In this section, you can read about

- how to switch your appliance on and off
- how to select an operating mode and temperature
- how to fill and empty the water tank
- when your appliance switches off automatically

Switching on the appliance

Press the operating mode selector to make it pop out.

This switches on the appliance, and it is now ready for use. "Appliance is ready for use" and "Oven light" appear in the text display.

Selecting operating mode and temperature

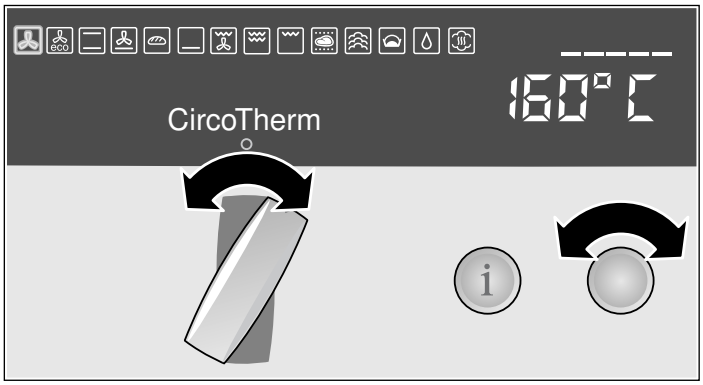
⚠ Risk of scalding!

The water in the water tank may become very hot if you continue to operate the appliance. Empty the water tank after each steam-assisted application.

Notes

- The Low-temperature cooking, Steam cooking, Dough proving and EasyClean® operating modes can only be started once the appliance has cooled down. There must be no residual heat shown in the temperature display (neither *H* nor *h*).
- For cooking with steam, you must fill the water tank (see section: Filling and emptying the water tank).

1. Switch on the appliance.
2. Turn the operating mode selector until the desired operating mode appears on the text display.



3. Turn the temperature selector to change the default temperature.

Note: If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

4. Press the Start button.

Notes

- Depending on the operating mode that you have selected, you will hear a pumping noise after the operation has started. The appliance is checking whether the pumps are working correctly.
- If you cannot start a steam-assisted application, check whether the water tank has been filled and fully inserted.

Operating mode	Default temperature in °C	Temperature range in °C
CircoTherm®*	160	40 - 200
CircoTherm® Eco	160	40 - 200
Top/bottom heat*	170	50 - 275
Circotherm intensive*	220	50 - 275
Bread-baking*	200	180 - 220
Bottom heat	200	50 - 225
Circo-roasting*	170	50 - 250
Full-surface grill	220	50 - 275
Full-surface grill (intensive)**	Fixed setting	
Centre-area grill	180	50 - 275
Centre-area grill (intensive)**	Fixed setting	
Low-temperature cooking	Fixed setting	III
Steam cooking	Fixed setting	ooo
Dough proving	– 2 –	1, 2, 3
EasyClean®	Fixed setting	ECS
Reheat	120	80 - 180

* In this operating mode, you can activate steam operation

** Turn the temperature selector beyond 275 °C. Int appears in the temperature display

Changing the operating mode

1. Turn the operating mode selector until the desired operating mode is selected.
2. Turn the temperature selector to change the temperature.
3. Press the Start button.

Current temperature

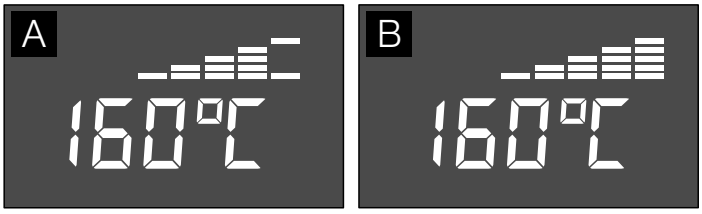
Press the i info button. The current temperature appears for 3 seconds.

Note: The current temperature can only be displayed with operating modes with a default temperature.

Heating indicator

The heating indicator displays the rising temperature in the cooking compartment.

- Temperature reached (figure A)
- Appliance reheating (figure B)



Filling and emptying the water tank

⚠ Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us.

Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank.

Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

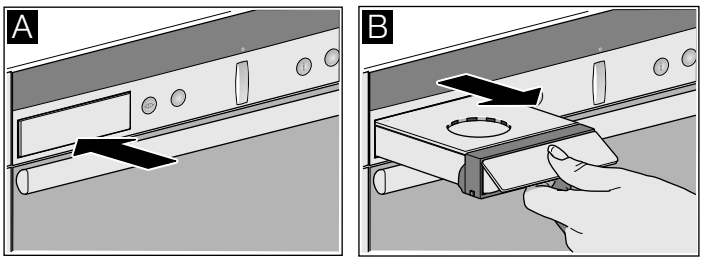
Notes

- If you use mineral water, set the water hardness to hard.
- For hygiene reasons, a reminder message will appear after the appliance is switched off if the water tank has not been emptied. The reminder message goes out once the water tank is empty.

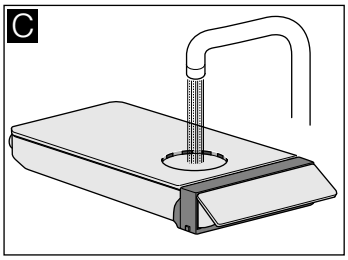
Filling the water tank

Fill the water tank before each use with steam assistance.

1. Press lightly on the centre of the lower edge of the water tank (picture A).
2. Pull out the water tank (picture B).



3. Fill the water tank with cold water up to the "max" mark (picture C).



4. Slide in the water tank all the way.

Refilling the water tank

If the water tank is empty, a signal sounds. "Fill water tank and slide in fully" appears in the display. Steam-assisted operation is interrupted.

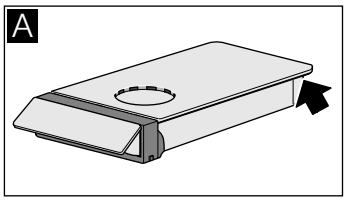
1. Pull out the water tank.
2. Fill the water tank up to the "max" mark and slide it in fully. The steam-assisted operation continues.

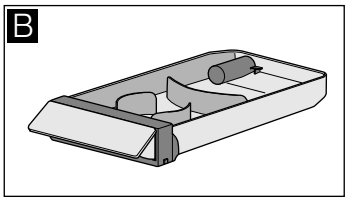
Emptying the water tank

Empty the water tank after each steam-assisted use of the appliance.

1. Turn the operating mode selector back to the o off position and push it in.

   "Pumping-out" appears in the text display and P_{UO} (pumping out) appears in the temperature display. The remaining water in the evaporator system is pumped back into the water tank. After the pumping, "Pumping-out finished" appears.
2. Pull out the water tank slowly and level.
3. Remove the cover (Picture A).
4. Empty the water tank (Picture B).





5. Thoroughly dry the water tank recess and the water tank.
6. Slide in the water tank.

Switching off the appliance

⚠ **Risk of scalding!**

When you open the appliance door, hot steam can escape. Open the appliance door carefully after cooking.

Note: The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run.

1. Turn the operating mode selector back to the o off position
2. Press the operating mode selector in so that it stays in.

   The appliance switches off.

Note: If the appliance is switched off after a steam-assisted operation, you will hear a pumping sound. The appliance is pumping the remaining water out of the evaporator system back into the water tank. "Pumping-out" appears in the text display. Only empty the water tank once "Pumping-out finished" is displayed.

You can see in the temperature display whether there is high or low residual heat in the cooking compartment.

Temperature display	Text display	Meaning
H	Residual heat high	Residual heat high (above 120 °C)
h	Residual heat low	Residual heat low (between 60 °C and 120 °C)

Turning off the operation

Press and hold the Stop Stop button. The appliance turns off the current operation. The appliance is not switched off. You can now start a different operating mode.

Interrupting and continuing an operation (Pause)

Briefly press the Stop Stop button. The appliance interrupts the current operation. Press the Start Start button to continue the paused operation.

After each steam-assisted use

1. Switch off the appliance.

   The remaining water is pumped out of the evaporator system and back into the water tank. "Pumping-out" appears in the text display.
2. Only empty the water tank once "Pumping-out finished" has been displayed.
3. Empty and wash the water tank, and leave it to dry with the lid open.
4. Wipe the cooled cooking compartment down with a soft cloth.
5. Remove any dirt from the cooking compartment.

   Note: Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and rub dry with a soft cloth.

Automatic safety cut-out

The automatic safety cut-out is only activated if you have not made any settings on your appliance for a prolonged period.

You can adjust the period of time after which your appliance shuts off.

"Safety cut-out" appears in the text display and 000 flashes in the temperature display. Appliance operation is interrupted.

Turn the operating mode selector to the o position to deactivate it.

Changing the basic settings

Your appliance has various basic settings, which are preset at the factory. You can change these basic settings as required.

1. Switch on the appliance.
2. Press and hold the i info button for 3 seconds to go to the basic settings menu.

   The text display shows "Select language: English". If the appliance controls are locked, you must unlock them first.
3. Press the i info button repeatedly until the current basic setting for the relevant submenu is displayed on the text display (e.g. "Audible signal off").
4. Using the temperature selector, set the required basic setting within a submenu (e.g. "Audible signal 2 minutes").
5. Press and hold the i info button for 3 seconds.

   Your basic setting is saved.

Note: If nothing is entered after 15 seconds, the Basic settings menu is automatically closed. "Appliance is ready for use" appears in the text display.

You can change the following basic settings:

Basic settings menu		
Submenu	**Basic setting**	**Setting symbol**
Language	Select language	
Childproof lock	Appliance unlocked	c 10
	Appliance locked	c 11
	Appliance permanently locked	c21
Audible signal	Audible signal off	c30
	Audible signal 30 seconds	c31
	Audible signal 2 minutes	c32
	Audible signal 10 minutes	c33

Basic settings menu		
Submenu	**Basic setting**	**Setting symbol**
Adjust individually*	−□□□■□□□+	c4...
Water hardness	softened	c50
	1 - soft	c51
	2 - medium	c52
	3 - hard	c53
Altitude calibration	below 0 m	c60
	0 - 300 m	c61
	300 - 600 m	c62
	600 - 900 m	c63
	900 - 1200 m	c64
	1200 - 1500 m	c65
	1500 - 1800 m	c66
	1800 - 2100 m	c67
	2100 - 2400 m	c68
	above 2400 m	c69
Restore factory settings	Do not restore	c70
	Restore	c71

* You can use this basic setting to adjust the browning level for all automatic programmes (see section: Automatic programmes).

Electronic clock

In this section, you can read about

- how to set the timer
- how to switch off your appliance automatically
- how to switch your appliance on and off automatically (preset operation)
- how to set the time
- find out how to activate rapid heat up

Clock display

Clock function		Use
🔔	Timer	You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically
I→I	Cooking time	The appliances switches off automatically after a cooking time setting has elapsed (e.g. 1:30 hours)
→I	End of operation	The appliance switches off automatically at a set time (e.g. 12:30)
	Preset operation	The appliance switches on and off automatically. Cooking time and end of operation have been combined.
🕒	Clock	Setting the clock
⟆	Rapid heat up	Shortens the heat up time

Notes

- Between the times 22:00 and 5:59 the clock display is dimmed if you do not make any settings in that period or no clock function is activated.
- When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to 1:00h to the minute, using 1:00h to the nearest 5 minutes).

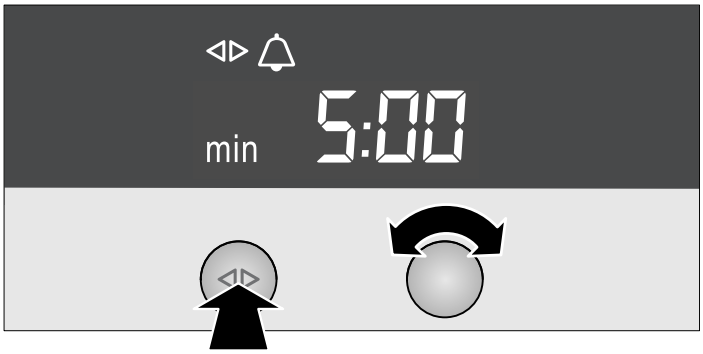
- For the 🔔 minute minder, |→| cooking time, →| end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the 🔔 or →| symbol flashes. To cancel the audible signal before it ends, press the ◁▷ clock function button.
- Briefly press the ◁▷ clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically.

Switching the clock display on and off

1. Press and hold the ◁▷clock function button for 6 seconds.
   The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the ◁▷clock function button briefly.
   The clock display switches on.

Timer

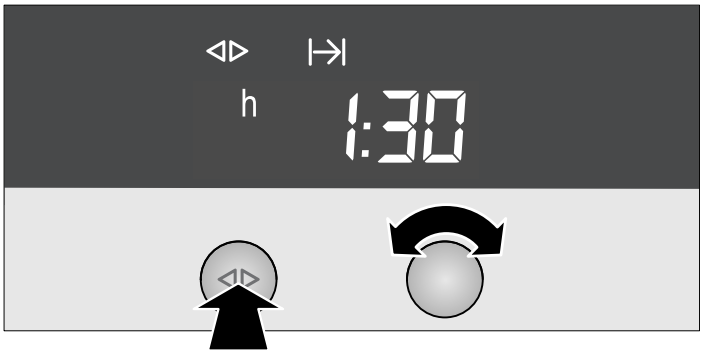
1. Press the ◁▷clock function button repeatedly until the ◁▷ and 🔔 symbols light up.
2. Set the duration using the rotary selector (e.g. 5:00 minutes).
   The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.



Cooking time

Automatic switch-off after a cooking time setting has elapsed.

1. Set the operating mode and temperature.
2. Press the ◁▷ clock function button repeatedly until the ◁▷ and |→| symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).
   The setting is applied automatically. The time of day is then displayed again.
4. Press the Start button.
   The appliance heats up and the set cooking time starts counting down.



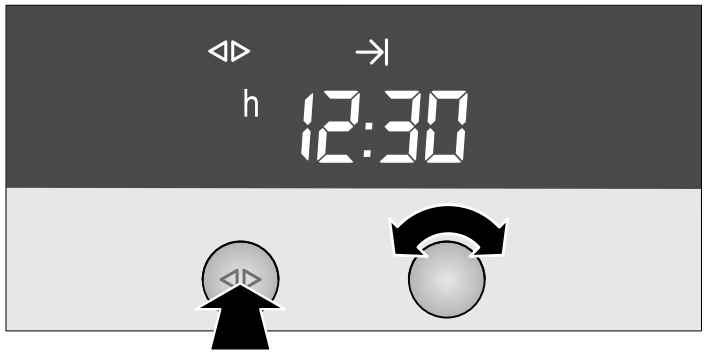
Once the cooking time has elapsed, the appliance switches off automatically.

Turn the operating mode selector to the o position and push it in.

End of operation

Automatic switch-off at a set time.

1. Set the operating mode and temperature.
2. Press the ◁▷ clock function button repeatedly until the ◁▷ and→| symbols light up.
3. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).
   The setting is applied automatically. The time of day is then displayed again.
4. Press the Start button.
   The appliance heats up.



Once the cooking time has elapsed, the appliance switches off automatically.

Turn the operating mode selector to the o position and push it in.

Preset operation

The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the cooking time and end of operation clock functions.

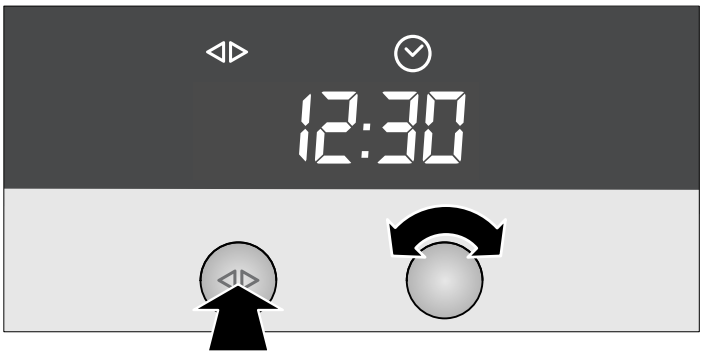
Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

1. Set the operating mode and temperature.
2. Press the ◁▷ clock function button repeatedly until the ◁▷ and|→| symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).
   The setting is applied automatically.
4. Press the ◁▷ clock function button repeatedly until the ◁▷ and →| symbols light up.
5. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).
6. Press the Start button.
   The appliance switches off and waits until the appropriate time to switch on (11:00 in the example). The appliance switches off automatically at the time set for the end of operation (12:30). A signal sounds and the →| symbol flashes.
7. Turn the operating mode selector to the o position and push it in.

Setting the clock

You can only change the clock when no other clock function is active.

1. Press the ◁▷ clock function button repeatedly until the ◁▷and ⏲ symbols light up.
2. Set the clock using the rotary selector.
   The setting is applied automatically.

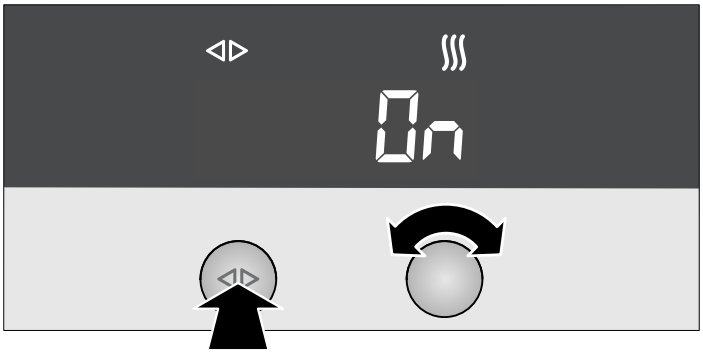


Rapid heat up

Depending on the appliance features, you can reduce the preheat time for the Hot air and Bread-baking operating modes if the set temperature is higher than 100 °C.

Note: During Rapid heat up, do not place any food in the cooking compartment until the symbol goes out.

1. Set the operating mode and temperature.
2. Press the clock function button repeatedly until the and symbols light up and OFF is displayed in the clock display.
3. Turn the rotary selector clockwise.
   On is displayed in the clock display and the symbol lights up. Rapid heat up is activated.
4. Press the Start button.
   The appliance heats up.



After reaching the set temperature, Rapid heat up switches off. The symbol goes out.

Checking, correcting or deleting settings

1. To check your settings, press the clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

Childproof lock

In this section, you can read about

- how to lock your appliance
- how to lock your appliance permanently

Lock

Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.

Locking the appliance

1. Switch on the appliance.
2. Press and hold the i info button until c 10 (Appliance unlocked) appears.
3. Turn the temperature selector until c 11 (Appliance locked) appears.
4. Press and hold the i info button until the symbol appears.

Note: If you try to switch the locked appliance on, -S- (Appliance locked) appears.

Unlocking the appliance

1. Press and hold the i info button until c 11 (Appliance locked) appears.
2. Turn the temperature selector until c 10 (Appliance unlocked) appears.
3. Press and hold the i info button until the symbol goes out.

Permanent lock

Once it has been permanently locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

Locking the appliance permanently

1. Switch on the appliance.
2. Press and hold the i info button until c 10 (Appliance locked) appears.
3. Turn the temperature selector until c21 (Appliance permanently locked) appears.
4. Press and hold the i info button for 3 seconds.
   Your appliance will be locked after 30 seconds. The symbol appears.

Note: If you try to switch the locked appliance on, -SP- (Appliance permanently locked) appears.

Interrupting permanent lock

1. Press and hold the i info button until c21 (Appliance permanently locked) appears.
2. Turn the temperature selector until c20 (Appliance unlocked once) appears.
3. Press and hold the i info button until the symbol goes out.
   The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.
   After switching it off, the permanent lock is reactivated after 30 seconds.

Unlocking the appliance permanently

1. Press and hold the i info button until c21 (Appliance permanently locked) appears.
2. Turn the temperature selector until c20 (Appliance unlocked once) appears.
3. Press and hold the i info button until the ⊸ symbol goes out.
4. Within 30 seconds, press and hold the info button i again for 3 seconds.
5. Turn the temperature selector until c 10 (Appliance unlocked) appears.
6. Press and hold the i info button for 3 seconds.
   The appliance is permanently unlocked.

Baking

In this section, you will find information on

- Baking on one level
- Baking on two or more levels
- The baking table
- The baking table for ready-made products
- Tips and tricks for baking

Note: Do not use shelf height 2 when baking with CircoTherm®. The air circulation is impaired and this will have a negative effect on your baking.

We recommend that you use dark-coloured metal baking tins.

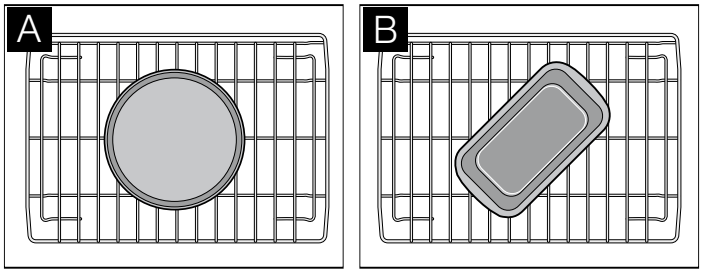
Tinplate and glass dishes increase the baking time required and the cake will not brown evenly.

If you wish to bake using tinplate tins and Top/bottom heat, you should use shelf position 1.

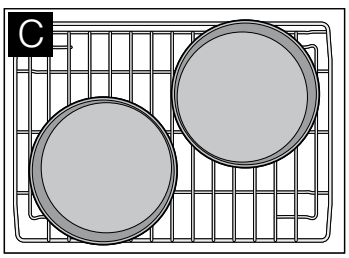
Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.

Baking on one level

If you are baking on one level with CircoTherm®, always place a round tin in the centre of the wire rack (figure A) and always place a loaf tin diagonally (figure B).



If you are baking on one level with CircoTherm®, always place two round baking tins diagonally to each other on the wire rack (figure C).



Baking on two or more levels

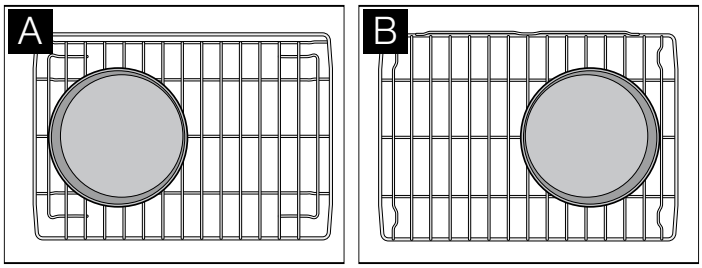
When baking on several levels, only use the CircoTherm® or Bread-baking operating modes.

Bear in mind that your items may brown at different rates on each level. The items on the top level will brown more quickly and can be taken out earlier.

Two baking tins on two levels

When baking with two round baking tins or two baking trays, slide a wire rack in at shelf position 1 and a wire rack in at shelf position 3.

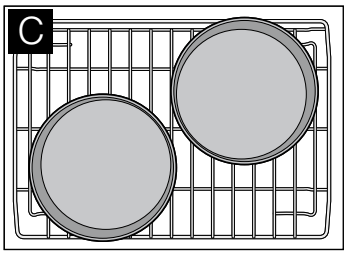
Place the lower baking tin to the left (figure A) and the upper baking tin to the right (figure B) on the wire rack.



Four baking tins on two levels

When baking with four round baking tins, slide a wire rack in at shelf position 1 and a wire rack in at shelf position 3.

Always place baking tins on the wire rack (figure C).



Baking table

The details given in the table are guidelines and apply to dark baking tins. The values may vary depending on the type and amount of the dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Victoria sponge cake		1	160 - 170*	25 - 30
		2	160 - 170*	20 - 30
		1 + 3	150 - 160*	25 - 35
Scones		1	180 - 200*	10 - 15
		3	210 - 220*	8 - 10
		1 + 3	180 - 200*	10 - 15
Small cakes		1	160 - 170*	20 - 30
		3	150 - 160*	25 - 35
		1 + 3	150 - 160*	25 - 35
Light fruit cake		1	140 - 150*	80 - 100
Rich fruit cake		1	140 - 150*	210 - 240
Jam tarts		1	190 - 200*	15 - 20
		3	200 - 210*	15 - 20
		1 + 3	190 - 200*	20 - 25
Swiss roll		1	180 - 190*	10 - 15
		2	190 - 200*	10 - 15
Tart		1	160 - 170*	50 - 60
		1	180 - 190*	45 - 55
		1 + 3	160 - 170*	50 - 60
Pies		1	170 - 180*	65 - 75
		1	170 - 180*	65 - 75
		1 + 3	170 - 180*	65 - 75
Biscuits		1	160 - 170*	15 - 20
		2	170 - 180*	15 - 20
		1 + 3	160 - 170*	20 - 25
		1 + 3 + 4	160 - 170*	20 - 25
Meringue		1	80*	100 - 130
		3	80*	100 - 130
Pavlova		1	90 - 100**	90 - 120
		3	80 - 90**	90 - 120
Fruit crumble		1	170 - 180*	45 - 55
		2	190 - 200*	45 - 55
Yorkshire pudding		1	200 - 220*	15 - 20
		1	210 - 220*	10 - 15
		1 + 3	200 - 220*	15 - 20
Vol au vents		1	190 - 200*	20 - 30
		1	180 - 190*	20 - 25
Quiche		1	180 - 200*	45 - 55
		1	180 - 190*	30 - 40
(White) bread		1	210 - 220*	20 - 25
		1	200 - 220*	20 - 25
Home-made pizza		1	190 - 200*	20 - 30
		1	180 - 190*	15 - 20
		1 + 3	180 - 190*	35 - 45
Jacket potatoes		1	160 - 170	60 - 70
		1	160 - 170	50 - 55
		1 + 3	160 - 170	65 - 75

* Preheat oven

** Preheat the oven to 130 °C

Baking table for ready-made products

Notes

- Use the universal pan
- Only use greaseproof paper that is suitable for the selected temperature
- Spread chips out in a single layer
- Turn frozen potato products half way through the baking time
- Only season frozen potato products after they have finished baking
- Leave a little space between the dough when baking bread rolls. Do not place too many in the universal pan
- Cover the lasagne with plenty of cheese so that the top browns evenly
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions.

The details given in the table are guidelines and apply to the universal pan.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

When baking on several levels, only use the CircoTherm® or Bread-baking operating modes.

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Frozen pizza		1	180 - 200*	15 - 25
		1	180 - 200*	10 - 20
		1 + 3	170 - 190*	20 - 30
Chilled pizza		1	190 - 200*	10 - 15
		1	200 - 210*	10 - 15
Part-baked white bread		1	180 - 190*	10 - 20
		1	180 - 190*	5 - 15
		1 + 3	170 - 180*	15 - 20
Oven chips		1	180 - 200*	25 - 30
		1	180 - 190*	20 - 25
Potato wedges		1	180 - 190*	20 - 25
		1	180 - 190*	15 - 20
Croquettes		1	180 - 190*	25 - 30
		1	180 - 190*	20 - 25
Fish fingers		1	180 - 200*	15 - 20
		1	180 - 200*	10 - 15
Lasagne, frozen (400 g)		1	180 - 190*	40 - 45
		1	180 - 190*	35 - 40
Lasagne, frozen (1200 g)		1	180 - 190*	45 - 50
		1	180 - 190*	40 - 45
Lasagne, chilled (400 g)		1	170 - 180*	35 - 40
		2	190 - 200*	35 - 40
Lasagne, chilled (1200 g)		1	170 - 180*	40 - 45
		2	190 - 200*	40 - 45

* Preheat oven

Tips and tricks

The cake is too light in colour	Check the shelf height. Check whether you have used the bakeware that we have recommended. Place your tin on the wire rack and not on the baking tray. If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.
The cake is too dark	Check the shelf height. If the shelf height is correct, you should either shorten the baking time or reduce the temperature.

The cake is unevenly browned in the baking tin	Check the shelf height. Check the temperature. Make sure that your baking tin is not placed directly in front of the air outlets in the rear panel of the cooking compartment. Check that the baking tin is in the correct position on the wire rack.
The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.
The cake is too moist in the centre	Set a slightly lower temperature. Note: Higher temperatures may not mean shorter baking times (cooked on the outside, but not on the inside). Select a longer baking time and allow the cake mixture to prove for longer. Add less liquid to the mixture.
The cake collapses when you take it out of the oven	Use less liquid for the mixture. Set a longer baking time or a slightly lower temperature.
The specified baking time is not correct	For small items, check the quantity on the baking tray. Small items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly pre-browned before baking. This uneven browning will remain after the baking time.
Several cakes on one level are unevenly browned	Check the position of the baking tins on the wire rack.
Frozen products are not browned, not crispy or the specified times are not correct	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted
Saving energy	Only preheat the appliance when it is specified in the baking table that you should do so. Use dark baking tins as these absorb the heat better. Make use of the residual heat with longer baking times and switch the oven off 5 - 10 minutes before the end of the baking time.

Roasting and braising

In this section, you will find information on

- Roasting
- Braising
- Tables for roasting and braising
- Tips and tricks

⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!

Only use roasting dishes that are marked as being suitable for use in the oven.

Do not use shelf height 2 when roasting with CircoTherm®. The air circulation would be impaired and this will have a negative effect on your roast.

Roasting

Roasting dish without a lid is used for roasting.

While the meat is roasting, the liquid in the roasting dish will evaporate. If necessary, carefully add more hot liquid.

When you are roasting using Top/bottom heat, turn the roast approximately half to two thirds of the way through the roasting time.

Roasting in the universal pan

Juices escape from the roasting meat and are collected in the universal pan. You can use these juices as the basis for a tasty gravy.

Deglaze the pan of the juices with hot water, stock, wine or similar. Bring to the boil, thicken with cornflour, season and pass through a sieve if necessary.

You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

For smaller joints, you can use a smaller roasting dish instead of the universal pan. Place this directly on the wire rack.

Roasting in the universal pan with insert grid

Place the wire insert in the universal pan with the lower area facing downwards and slide them in together at the same shelf position.

For fatty meat and poultry, add ⅛ to ¼ litre water to the universal pan, depending on the size and type of the joint.

Roasting in the universal pan with roasting sheet

The roasting sheet reduces dirt in the cooking compartment. Place the roasting sheet in the universal pan and slide them in together at the same shelf position.

Dripping fat and meat juices are caught in the universal pan.

Braising

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid fit together well and close properly.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in equal proportions and place the dish with the lid closed on the wire rack at shelf position 1.

While the meat is braising, the liquid in the roasting dish will evaporate. Pour in more liquid if required.

Tables for roasting and braising

The details given in the table are guidelines and apply to food placed in a cold oven and for meat taken directly from the refrigerator.

Poultry
The information in the tables applies to unstuffed poultry. Turn the poultry after half of the cooking time.

Lean meat
Coat lean meat with fat or oil as required and cover it with strips of bacon.

Cooking time and temperature
The cooking time and temperature depend on the size, height, type and quality of the food and the roasting dish.

As a general rule: the larger the item, the lower the temperature and the longer the roasting time.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

The values for cooking time apply to 0.5 - 2 kg of food. For greater weights, reduce the temperature and increase the cooking time. For multiple pieces, apply the cooking time for the weight of the heaviest piece.

Standing time
At the end of the cooking time, switch the oven off and leave the roast to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the cooking times specified.

Meal	Setting	Level	Temperature in °C	Time, min. per 500 g + add. time
Duck		1	180*	20 + 20
		2	190 - 200*	20 + 20
Beef				
Slow roast joint		1	140*	40 + 40
		2	150*	40 + 40
Top side / top rump		1	160*	30 + 25
		2	190*	30 + 25
Lamb				
Leg		1	170*	30 + 25
		2	200*	30 + 25
Shoulder (bone-in)		1	170*	25 + 20
		2	200*	25 + 20
Shoulder (boned and rolled)		1	170*	30 + 25
		2	200*	30 + 25
Rack of lamb		1	180*	25 + 25
		2	200*	25 + 25
Pork				
Roast joint		1	180*	35 + 35
		2	180*	35 + 35
Loin joint		1	180*	30 + 30
		2	180*	30 + 30
Belly		1	160*	30 + 25
		2	190*	30 + 25
Gammon				
Joint		1	160*	30 + 30
		2	180*	30 + 30
Chicken				
Whole chicken		1	170 - 180*	20 + 25
		2	190 - 200*	20 + 25
Portion (boned)		1	190*	20 + 25
		2	200 - 210*	20 + 25
Quarter		1	190*	20 + 25
		2	200 - 210*	20 + 25

* Preheat oven

** + time for Yorkshire pudding

Meal		Setting	Level	Temperature in °C	Time, min. per 500 g + add. time
Turkey					
Drumstick			1	180*	20 + 20
Crown			1	160*	25 + 20
Whole	3 - 4 kg		1	160 - 170	15 + 10
	4.5 - 8 kg		1	150 - 160	13 + 10
	8.5 - 12 kg		1	140 - 150	12 + 10
Complete Meal					
with beef			1 + 3	160*	30 + 25**

* Preheat oven

** + time for Yorkshire pudding

Casseroles	Setting	Level	Temperature in °C	Time, min. per 500 g + add. time
Diced meat (beef, pork, lamb, chicken)		1	140	40 + 80
		1	140*	40 + 80
Braising steak		1	140	45 + 80
		1	140*	45 + 80
Chicken pieces (boned)		1	140	50 + 70
		2	140*	50 + 70

* Preheat oven

Tips and tricks

Crust too thick and/or roast too dry	Reduce the temperature or shorten the roasting time. Check the shelf height.
Crust too thin	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The meat is not cooked right through	Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer.
Steam in the cooking compartment is condensing on the appliance door	The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.
The meat is burned slightly during braising	Add the meat, vegetables and liquid to the roasting dish in equal proportions. The roasting dish and lid must fit together well and close properly. Reduce the temperature.

Low-temperature cooking

In this section, you will find information on

- Low-temperature cooking
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium/medium rare or "à point". The meat will remain succulent and tender.

Using Low-temperature cooking

Notes

- Only use fresh, clean meat
- The meat will always look pink on the inside after Low-temperature cooking. This does not mean that the cooking time was too short
- Only use boned meat
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf height 1 for Low-temperature cooking
- Do not cover the meat while it is cooking in the cooking compartment
- Do not turn pieces of meat during the low-temperature cooking process
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times
- The properties of the pan and the heat output of the hotplate can influence the searing time
- Do not use the Low-temperature cooking mode together with the Preselection mode clock function

Only switch the Low-temperature cooking mode on when the cooking compartment has completely cooled down (room temperature).

If "Not possible" appears in the text display when the Low-temperature cooking mode is switched on and H or h and III appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Low-temperature cooking on again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to warm the plate.
2. Switch on Low-temperature cooking.
   "Please wait" appears in the text display during the heating up phase (15 - 20 minutes).
3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal the meat and to create a roasted flavour.
5. When a signal sounds and "In operation" appears on the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

Note: Meat cooked at a low temperature does not need to rest, and can easily be kept warm at a low temperature.

Table for Low-temperature cooking

The information in the table contains only guide values. The searing time is for searing in a hot pan with fat.

Place the duck breast in a cold pan and fry the skin side first. Following Low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 - 5 minutes until crispy.

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

	Searing in minutes	Low-temperature cooking in minutes
Pork		
Fillet, whole (approx. 500 g)	5 - 6	100 - 120
Loin (approx. 1 kg, 4 - 5 cm thick)	5 - 6	120 - 150
Medallions (5 cm thick)	3 - 4	45 - 60
Loin steaks (2 - 3 cm thick)	2 - 3	30 - 45
Beef		
Fillet, whole (1.5 kg)	6 - 7	160 - 200
Sirloin (approx. 1.5 kg, 5 - 6 cm thick)	6 - 7	180 - 210
Centre-cut rump (6 - 7 cm thick)	6 - 7	240 - 300
Medallions (5 cm thick)	3 - 4	60 - 80
Rump steak (3 cm thick)	3 - 4	50 - 70
Steak-cut rump (3 cm thick)	3 - 4	50 - 70
Veal		
Fillet, whole (approx. 800 g)	4 - 5	150 - 180
Flank (approx. 2 kg, 8 - 9 cm thick)	6 - 7	360 - 420
Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick)	6 - 7	240 - 300
Medallions (4 cm thick)	3 - 4	70 - 90
Lamb		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned, tied (approx. 1 kg)	6 - 7	240 - 300
Poultry		
Chicken breast (150 - 200 g)*	4 - 5	90 - 120
Duck breast (300 - 400 g)**	10 - 12**	70 - 90**
Turkey breast (1 kg)*	4 - 5	150 - 180
Turkey steaks (2 - 3 cm)*	3 - 4	40 - 60

* well-done

** see the note below

Tips and tricks

Meat cooked at a low temperature cools down too quickly	Serve on warmed plates with a very hot sauce
Keeping meat cooked at a low temperature warm	Switch on Top/bottom heat and set the temperature to 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours

Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting
- Radiant grilling (Full-surface and Centre-area grill)
- The grilling table

Caution!

Material damage due to effect of heat: The temperature generated in the cooking compartment is very high. Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Notes

- It is preferable to use the universal pan with wire insert for grilling
- Place the insert grid into the universal pan and slide the two in together at the shelf position specified in the grilling table
- Always place the food to be grilled in the centre of the wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight.
- Use the wire rack for particularly large quantities. Insert the wire rack at the shelf position indicated in the grilling table. To prevent the oven from becoming dirty, insert the universal pan one level lower.

Circo-roasting

The Circo-roasting operating mode is particularly suitable for poultry or meat (e.g. roast pork with crackling) that is to be crispy.

Turn large items of food after approximately half to two-thirds of the grilling time. For items of food with rind, place them on the wire rack rind-side down for the first half of the grilling time.

Pierce duck and goose skin under the wings and legs to allow the fat to escape.

Depending on the type of food you are cooking, the cooking compartment may become very dirty when you cook food using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not become burnt on.

At the end of the cooking time, switch the grill off and leave the food to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the grilling times specified.

Radiant grilling

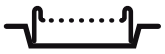
For grilling large quantities of flat items, use the Full-surface grill.

For grilling small quantities of flat items, use the Centre-area grill. Place the food to be grilled in the centre of the wire rack. Using the Centre-area grill operating mode will save energy.

Brush the items to be grilled with a little oil according to taste.

Turn the grilling items half to two-thirds of the way through the grilling time.

You can influence the grilling result by changing the position of the wire rack.

Wire rack position	Application
	Place the wire insert in the universal pan with the lower area facing downwards: Suitable for grill items that should be predominantly well-done
	Place the wire insert in the universal pan with the lower area facing downwards: Suitable for grill items that should be cooked predominantly rare to medium-rare

Note: Always use the universal pan in the standard position (not the other way up).

Grilling table

The details given in the table are guidelines and apply to the enamelled universal pan with wire insert. The values may vary depending on the type and amount of items to be grilled.

You should set the lower of the specified temperatures the first time. A lower temperature will generally provide more even browning.

The values refer to food placed in the oven when it is cold and for meat taken directly from the refrigerator.

Meal	Setting	Level	Temperature in °C	Time in minutes
Beef				
Steaks, 2 - 3 cm thick		4	Int*	1st side: 9 - 12 2nd side: 5 - 7
Burgers, 1 - 2 cm thick		4	Int	1st side: 8 - 10 2nd side: 6 - 8
Lamb				
Leg		2	170 - 190	120 - 150***
Shoulder (bone-in)		2	170 - 190	100 - 130***
Shoulder (boned and rolled)		2	170 - 190	120 - 150***
Steaks, 2 - 3 cm thick		4	Int	1st side: 5 - 7 2nd side: 3 - 5
Chops, 2 - 3 cm thick		4	Int	1st side: 6 - 8 2nd side: 4 - 7
Pork				
Roast joint		2	180 - 200	120 - 150***
Steaks, 1 - 2 cm thick		4	Int*	1st side: 8 - 10 2nd side: 5 - 8
Chops, 2 - 3 cm thick		4	Int	1st side: 10 - 12 2nd side: 8 - 10
Burgers, high 1 - 2 cm		4	Int	1st side: 8 - 10 2nd side: 6 - 8
Sausages, 2 - 4 cm thick		4	Int	12 - 16**
Gammon				
Steaks, 1 - 2 cm thick		4	Int	1st side: 9 - 12 2nd side: 5 - 7

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time

Meal	Setting	Level	Temperature in °C	Time in minutes
Chicken				
Drumsticks		3	250	1st side: 15 - 17 2nd side: 10 - 13
Breast (boneless)		4	250	1st side: 12 - 15 2nd side: 7 - 10
Whole chicken		2	200 - 230	70 - 90***
Quarter		2	210 - 230	40 - 50***
Fish				
Whole fish, e.g. trout		3	220	1st side: 10 - 15 2nd side: 10 - 15
		2	220	15 - 25
Fillets		4	220	1st side: 8 - 12 2nd side: 7 - 10

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time

CircoTherm® eco

With the "CircoTherm® eco" heating type, you can prepare many dishes on one level and save energy.

Notes

- Place your dishes in the empty cooking compartment before it has heated up.
- Only open the appliance door during cooking if it is absolutely necessary.

The table contains a selection of dishes best suited to CircoTherm® eco.

The details given in the table are guidelines and apply to the use of enamelled baking trays and universal pans as well as dark-coloured baking tins. The values may vary depending on the type and amount of dishes and on the baking tin used.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

Dishes using CircoTherm® eco		Accessories	Level	Temperature in °C	Cooking time in minutes
Cakes and pastries					
Victoria sandwich		Wire rack + 2 tins ø 20 cm	1	170 - 180	25 - 35
Light fruit cake		Wire rack + high round tin ø 20 cm	1	160 - 170	85 - 95
Rich fruit cake		Wire rack + high round ø 23 cm or square tin 20 cm	1	130 - 140	180 - 190
Fruit crumble		Wire rack + flat glass dish	1	170 - 190	45 - 50
Swiss roll		Wire rack + swiss roll tin	1	180 - 190	10 - 20
Apple tart		Wire rack + plate ø 20 cm or pie tin	1	190 - 200	65 - 75
Scones		Baking tray	1	180 - 190	20 - 25
Biscuits		Baking tray	1	170 - 190	15 - 25
Jam tarts		Wire rack + 12-cup tin	1	190 - 200	20 - 25
Soufflé		Wire rack + 1,2 l soufflé dish	1	180 - 190	40 - 50
Pie		Wire rack + pie dish	1	190 - 200	50 - 60
Jacket potatoes		Universal pan	1	160 - 170	70 - 80
Frozen convenience products					
Pizza, frozen	With thin base	Universal pan	1	180 - 200	15 - 25
	With thick base	Universal pan	1	180 - 200	20 - 30
Chips		Universal pan	1	190 - 200	20 - 30
Bread rolls/baguette	Prebaked	Universal pan	1	180 - 200	10 - 20

Dishes using CircoTherm® eco		Accessories	Level	Temperature in °C	Cooking time in minutes
Fish					
Trout	2 pieces, approx. 500 g each	Universal pan	1	180 - 200	40 - 50
Fish filets	Approx. 100 g each	Wire rack + glass roasting dish with lid	1	180 - 190	30 - 40
Casserole					
Diced meat (beef, pork or lamb)		Wire rack + glass roasting dish with lid	1	160 - 170	120 - 150
Braising steaks		Wire rack + glass roasting dish with lid	1	140 - 150	120 - 150
Meat					
Beef	Slow roast joint, approx. 1 kg	Universal pan + insert grid	1	140 - 150	55 + 40
	Roast joint	Universal pan + insert grid	1	180 - 190	40 + 40
Lamb	Leg	Universal pan + insert grid	1	170 - 180	35 + 25
Pork	Roast joint	Universal pan + insert grid	1	180 - 190	40 + 35

Dough proving

In this section, you will find information on

- Dough proving
- preparing yeast dough and yoghurt

Only switch on Dough proving once the cooking compartment has completely cooled down (to room temperature).

If "Not possible" appears in the text display when the Dough proving setting is switched on and H or h and -0- appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Dough proving on again.

Do not use Dough proving together with the Preselection mode clock function.

Yeast dough

Notes

- Always allow yeast doughs to prove twice. See the table for information about the 1st and 2nd proving.
- Condensation is produced while the appliance is in operation. The door panel steams up and water collects on the base of the cooking compartment. The condensation evaporates during the subsequent baking process.
- The yeast dough can be baked directly after the 2nd proving process.
- You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

Proving yeast dough

1. Switch on the appliance.
2. Fill the water tank.
3. Slide in the water tank all the way.
4. Place the dish in the centre of the wire rack and slide in at shelf position 1.
5. Select Dough proving with the operating mode selector.
6. Select dough proving setting 2 or 3 with the temperature selector.

   Note: The dough proving setting to be selected depends on the dough and the quantity of flour. See the table for information about this.
7. Press the Start button.

   The proving process is controlled automatically. The temperature setting is fixed.

Note: Do not switch off Dough proving after the 1st proving.

The information in the table is only a guideline. The proving time may vary depending on the type and quantity of the ingredients.

Yeast dough	Steps in the proving process	Dough proving	Shelf height	Proving time in minutes	Notes
Pizza dough	1st proving	3	1	20 - 30	Place the bowl on the wire rack
	2nd proving	2	1	10 - 15	Roll out on a baking tray
Light bread dough, e.g. white bread, wheat bread					
	1st proving	3	1	30 - 40	Place the bowl on the wire rack
Bread, without a tin	2nd proving	3	1 or 2*	15 - 25	Place on the baking tray
Bread, in loaf tin	2nd proving	3	1 or 2*	15 - 20	Place on the wire rack

* Use the shelf height at which your yeast dough will be baked

Yeast dough	Steps in the proving process	Dough proving	Shelf height	Proving time in minutes	Notes
Bread rolls	2nd proving	2	1 or 2*	10 - 15	Place on the baking tray
Flatbread	2nd proving	2	1 or 2*	15 - 20	Place on the baking tray
Medium to heavy bread dough, e.g. multi-grain rye bread, wholemeal bread					
	1st proving	3	1	30 - 45	Place the bowl on the wire rack
Bread, without a tin	2nd proving	3	1 or 2*	20 - 30	Place on the baking tray
Bread, in loaf tin	2nd proving	3	1 or 2*	20 - 30	Place on the wire rack
Bread rolls	2nd proving	2	1 or 2*	10 - 15	Place on the baking tray
Heavy bread dough					
	1st proving	3	1	30 - 45	Place the bowl on the wire rack
Bread, without a tin	2nd proving	3	1 or 2*	20 - 30	Place on the baking tray
Bread, in loaf tin	2nd proving	3	1 or 2*	20 - 30	Place on the wire rack
Sweet yeast dough					
	1st proving	2	1	20 - 40	Place the bowl on the wire rack
Plaited loaf, not filled	2nd proving	2	1	15 - 20	Place on the baking tray
Small yeast-leavened cakes, not filled	2nd proving	2	1	10 - 15	Place on the baking tray
Small yeast-leavened cakes, filled	2nd proving	2	1	10 - 15	Place on the baking tray
Baked items in tins, e.g. Bundt cake	2nd proving	2	1	15 - 20	Place on the wire rack
Fat-rich yeast doughs, e.g. stollen, panettone					
	1st proving	2	1	40 - 60	Place the bowl on the wire rack
Baked without a tin	2nd proving	2	1	30 - 50	Place on the baking tray
Baked in a tin	2nd proving	2	1	30 - 50	Place on the wire rack

* Use the shelf height at which your yeast dough will be baked

Yoghurt

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C

   or

   Bring 1 litre of fresh milk to the boil once and allow to cool down to 40 °C.
3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.
4. Cover the filled containers with a suitable lid or cling film.
5. Distribute the containers over the entire cooking compartment floor, evenly spaced out.
6. Select Dough proving with the operating mode selector.
7. Set dough proving setting 1 with the temperature selector.

   The set dough proving setting appears in the temperature display.
8. Press the Start button.

   The proving process is controlled automatically. The temperature setting is fixed.
9. After 8 hours, switch off the appliance and place the containers in the refrigerator for at least 15 hours.

Steam

You can cook food using steam in various ways:

- Steaming with the Mega System steamer
- Cooking with AquaAssist
- Cooking with the automatic programmes

Steam cooking

The Steam cooking operating mode can only be used in conjunction with the Mega System steamer (available as a special accessory from specialist retailers).

Only switch Steam cooking on when the cooking compartment has cooled down completely (room temperature).

If "Not possible" appears on the text display when you switch on the Steam cooking operating mode and H and 000 appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Steam cooking on again. The Steam cooking process is controlled automatically.

Notes

- Only use the Steam cooking operating mode for steaming.
- Only use the Mega System steamer for steaming.

- Do not use Steam cooking together with the preselection mode clock function.
- You will find further useful information in the instruction manual included with the Mega System steamer.

AquaAssist - steam-assisted cooking

When you cook with AquaAssist, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result. Your food:

- becomes crispy on the outside
- develops a shiny surface
- is succulent and tender on the inside
- only undergoes a minimum reduction in volume

You set the combination of operating mode and steam intensity that you want. You can set the steam intensity to low, medium or high for the following operating modes:

- CircoTherm
- Top/bottom heat
- Circotherm intensive
- Bread-baking
- Circo-roasting

Note: Use the information in the table to select a suitable operating mode and steam intensity.

Switching on AquaAssist

1. Switch on the appliance.
2. Fill the water tank.
3. Slide in the water tank all the way.
4. Select the operating mode.
5. Set the temperature or the Dough proving setting
6. Press the AquaAssist button repeatedly until the required steam intensity appears in the text display.
7. Start appliance operation.

Switching off AquaAssist

Press the AquaAssist button repeatedly until the steam intensity (low, medium, high) goes out in the text display. Appliance operation continues without steam.

AquaAssist table

Example: Joint of pork with crackling

1. Set Step 1.
   - Operating mode: CircoTherm
   - Temperature: 100 °C
   - Steam intensity: high
   - Cooking time: 25 - 35 minutes
2. After 25 - 35 minutes, set Step 2.
   - Change the temperature to 170 °C
   - Cooking time: 60 - 75 minutes
3. After 60 - 75 minutes, set Step 3.
   - Change the operating mode to Circo-roasting
   - Change the temperature to 200 °C
   - Switch off the Steam intensity
   - Cooking time: 20 - 30 minutes
4. After 20 - 30 minutes, switch off the appliance.

Food	Steps	Shelf height	Operating mode	Temperature in °C/Dough proving	Steam intensity	Cooking time in minutes	Notes
Baked items							
Small cakes	-	1		150 - 160	medium	25 - 30	
German brioche	-	1		150 - 160	medium	35 - 45	
Choux pastry (cream puffs/ éclairs)	-	1		200 - 220*	low	25 - 35	
Puff pastry slices	-	1		200 - 220*	low	15 - 25	
Vol au vents, not filled	-	1		200 - 220*	high	8 - 10	
White bread (loaf tins)	Step 1	1		3	-	15 - 25	
	Step 2	1		200 - 220	high	10 - 15	
	Step 3	1		200 - 220	-	30 - 35	
Yorkshire pudding	-	1		200 - 210*	medium	15 - 20	
Scones	-	1		180 - 200	high	10 - 15	
Victoria sandwich	-	1		150 - 160	low	25 - 30	
Light fruit cake	-	1		150 - 160	low	70 - 80	
Pork							
Joint of pork with crackling (1.5 kg)	Step 1	1		100	high	25 - 35	Place the joint with the rind-side up; do not turn
	Step 2	1		170	high	60 - 75	
	Step 3	1		200	-	20 - 30	
Pork neck joint (1.5 kg)	-	1		160	medium	100 - 120	Turn after ½ to ⅔ of the time
Pork neck joint (2.5 kg)	-	1		160	medium	130 - 150	Turn after ½to ⅔of the time

* Preheat the appliance

Food	Steps	Shelf height	Operating mode	Temperature in °C/Dough proving	Steam intensity	Cooking time in minutes	Notes
Pork knuckle	Step 1	1		100	high	40 - 50	Place with the rind-side up
	Step 2	1		160	high	40 - 50	
	Step 3	1		190	-	20 - 30	
Poultry, not stuffed							
Poultry portions	-	1		190 - 210	medium	25 - 45	Do not turn
Chicken, whole (1 kg)	Step 1	1		170 - 180	high	20 - 25	Turn after ⅔ the cooking time
	Step 2	1		190 - 200	-	35 - 40	
Duck, whole (2 - 3 kg)	Step 1	1		150 - 160	medium	70 - 90	Turn after ⅔ the cooking time
	Step 2	1		180	-	30 - 40	
Goose, whole (3 - 4 kg)	Step 1	1		150	medium	110 - 120	Place with the breast-side down; turn after step 1
	Step 2	1		180	medium	20 - 30	
	Step 3	1		180	-	30 - 40	
Turkey (5 - 6 kg)	Step 1	1		140	medium	110 - 140	Place with the breast-side down; turn after step 1
	Step 2	1		170	medium	20 - 30	
	Step 3	1		170	-	10 - 20	
Fish							
Fish bakes	-	2		180	high	30 - 40	
Fish portions (up to 300 g)	-	1		160 - 170	high	20 - 30	
Fish fillets	-	1		150 - 160	high	15 - 25	
Fish, whole (up to 1000 g)	-	1		160 - 170	high	40 - 50	
Miscellaneous							
Jacket potatoes	-	1		160 - 170	high	50 - 60	
Potato gratin made from raw potatoes	-	2		180 - 200	high	50 - 60	
Bakes made from precooked ingredients	-	2		170 - 180	medium	35 - 45	

* Preheat the appliance

Automatic programmes

In this section, you will learn

- how to set a programme
- hints and tips on the programmes
- Programme table

The automatic programmes enable you to prepare food very easily. All programmes are designed for cooking on one level. The cooking result can vary according to the size and quality of the food.

Ovenware
Use the suggested ovenware. All meals have been tested using this ovenware. The cooking result may change if you use different ovenware.

Amount/ weight
The automatic programmes require the weight of the food. With individual pieces, always enter the weight of the largest. The total weight must be within the specified weight range.

Starting and ending a programme

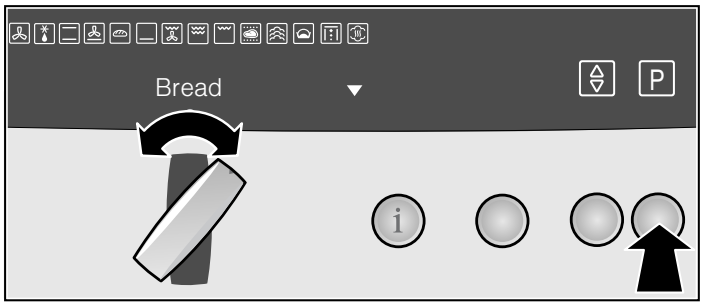
Select a suitable programme from the programme table. Every programme is operated with steam. A programme can only be started when the cooking compartment has cooled down completely (room temperature).

Example

You would like to prepare three fresh chicken legs (150 g, 180 g and 200 g):

- Programme group “Poultry“
- Programme “Chicken portions, fresh“

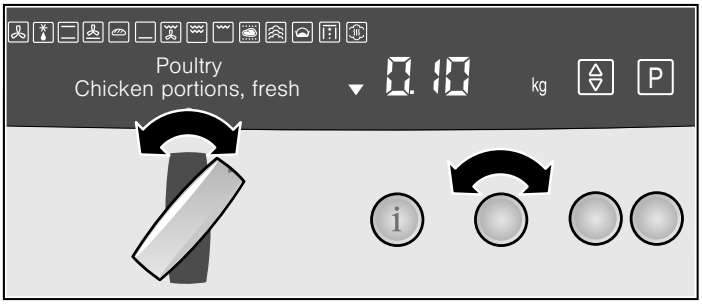
1. Turn the operating mode selector to the off position o.
2. Fill the water tank.
3. Slide in the water tank all the way.
4. Press the P Programme button.
   The first programme group is shown on the text display.
5. Turn the operating mode selector until the desired programme group appears on the text display (e.g. Poultry).



6. Press the Navigation button.
   The first programme in the programme group is shown on the text display.

7. Turn the operating mode selector until the desired programme appears (e.g. Chicken portions, fresh).
   The temperature display shows a suggested weight (e.g. 0.1 kg).

   Note: If a suggested weight still does not appear, then press the Navigation button. There are other options you can select using the operating mode selector.
   If you want to return to the programme groups, press the Navigation button repeatedly until the last selected programme group appears.
8. Turn the temperature selector to set the weight for the heaviest piece (200 g in the example).



   Note: Press the i Info button to call up information on accessories.
9. Press the Navigation button.
   The scale −□□□■□□□+ appears in the text display.
   If required, adjust browning to taste for the food being cooked.
   Turn the operating mode selector to change the setting on the scale:
   - anti-clockwise = less browning, how well the food is cooked
   - clockwise = more browning, how well the food is cooked

   Note: In the basic settings menu, you can adjust the degree of browning for all automatic programmes (see section: Changing the basic settings).
10. Press the Start button.
    No heating indicator appears. A signal sounds at the end of the programme. The programme is finished.
11. Switch off the appliance.

Notes

- If you wish to call up the duration of the programme, press the ◁▷ Clock function button until the ◁▷ and I→I symbols light up.
- If you wish to interrupt (pause) the programme, briefly press the Stop button. Press the Start button to continue the programme.
- If you wish to cancel the programme, press and hold the Stop button.

Programme table

In this section you will find all the programme groups and the programmes they contain. Read the instructions before preparing food using a programme.

Notes

- With individual pieces, always enter the weight of the largest piece.
- Follow the instructions about turning and cutting. They are shown in the text display.

Programme group	Programme	Selection	Weight range in kg	Accessories	Shelf height
Bread					
	White bread	In tins	0.40 - 1.00	Wire rack	1
	Flatbread	-	0.40 - 1.00	Baking tray	1
Cakes & pastries					
	Plaited loaf, unfilled / savarin	-	0.50 - 1.50	Baking tray	1
	Fatless sponge cake	-	0.30 - 0.70	Wire rack	1
	Victoria sponge cake	-	0.30 - 0.50	Wire rack	1
Meat					
	Pork neck joint, boned, fresh	-	0.70 - 2.50	Universal pan with wire rack	1
	Beef loin, fresh	medium	0.80 - 1.50	Universal pan with wire rack	1
	Sirloin, fresh	medium	0.80 - 1.80	Universal pan with wire rack	1
		Rare	0.80 - 1.80	Universal pan with wire rack	1
Poultry					
	Chicken, whole, fresh**	-	0.70 - 1.50	Universal pan with wire rack	1
	Chicken portions, fresh	-	0.05 - 0.80	Universal pan with wire rack	1
	Goose / duck, unstuffed, fresh**	-	1.30 - 4.50	Universal pan with wire rack	1

* note on cutting into the bread will be shown. Confirm the information using the Start button.

** note on cutting into the bread will be shown. Confirm the information using the Start button.

Programme group	Programme	Selection	Weight range in kg	Accessories	Shelf height
Fish					
	Fish fillet	-	0.20 - 0.50	Universal pan with wire rack	1
	Whole fish	-	0.30 - 1.00	Shallow ovenware without lid, with wire rack	1

* note on cutting into the bread will be shown. Confirm the information using the Start button.

** note on cutting into the bread will be shown. Confirm the information using the Start button.

Reheat - warming using steam

With the Reheat operating mode, you can gently reheat food that has already been cooked or crisp up day-old baked goods. Steam is switched on automatically. The Reheat operating mode is not suitable for defrosting.

⚠ Risk of burns!

Plates and dishes may become very hot. Take plates and dishes out of the cooking compartment using an oven glove.

Notes

- Condensation is produced while the appliance is in operation. The door panel steams up and water collects on the base of the cooking compartment. Depending on the temperature, the cooking compartment will dry out.
- Do not cover food while it is being reheated.
- The reheating time depends on the type and quantity of the food and the accessories used.
- We recommend that you use dishes that are as wide and flat as possible.
- Do not use cold dishes, as this will prolong the reheating process.
- Only use heat-resistant dishes.
- If possible, only reheat similar types of food of the same size at one time.
- Dry the appliance after reheating (see section: After every steam-assisted cooking operation)

Reheating plated meals

Arrange the individual components of the meal (e.g. pasta, vegetables and meat) on a warm plate (room temperature).

Note: The time required depends on the item in the meal with the longest reheating time (e.g. meat).

The information in the table is only a guideline. Always use shelf height 1 for reheating food.

Only preheat your appliance if it is recommended in the table.

Food	Shelf height	Temperature in °C	Cooking time in minutes
Reheating cooked food			
Plated meal (meat and accompaniment, 1 portion)	1	100 - 120	25 - 30
Plated meal (pasta with sauce, 1 portion)	1	100 - 120	10 - 20
Pasta/rice (1 portion)	1	80 - 100	10 - 20
Pasta/rice (500 - 1000 g)	1	80 - 100	20 - 30
Unpeeled boiled potatoes	1	100 - 120	20 - 30
Boiled potatoes	1	100 - 120	15 - 25
Vegetables	1	100 - 120	20 - 30
Bake, savoury	1	120 - 140	20 - 30
Bake, sweet	1	120 - 140	20 - 30
Heating baked goods			
Bread rolls/baguette, frozen, prebaked	1	160 - 180	10 - 20
Bread rolls/baguette, vacuum packed	1	180*	10 - 20
Sweet bread rolls	1	160 - 180	10 - 20
Sweet bread rolls, frozen	1	150 - 170	15 - 25
Plaited loaf, not filled	1	150 - 170	15 - 25
Quiche	1	140 - 150	10 - 20
Pizza	1	140 - 150	10 - 20
Heating convenience products			
Lasagne, chilled (400 g)	1	140 - 150	20 - 30
Lasagne, chilled (1000 g)	1	140 - 150	25 - 35

* Preheat the appliance

Food	Shelf height	Temperature in °C	Cooking time in minutes
Pizza, frozen, with deep-pan base	1	180	20 - 30
Pizza baguette, frozen	1	180	20 - 30

* Preheat the appliance

Defrost

In this section, you can read about

- how to defrost using CircoTherm®
- how to use Defrost

Defrosting with CircoTherm®

Use CircoTherm® to defrost and cook frozen products.

Notes

- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking so that you can remove the giblets
- Cook frozen fish at the same temperatures as fresh fish
- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf height 1 when defrosting on one level, and shelf heights 1 + 3 when using two levels
- Observe the instructions on the packaging when using frozen foods.

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 - 90
Bread/Bread rolls (750 - 1,500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost

You can use Defrost to defrost delicate pastries particularly well (e.g. cream cakes).

1. Switch on CircoTherm® operating mode.
2. Using the temperature selector, turn the default temperature down to 40 °C. Then turn the temperature selector one notch further anti-clockwise.

   Defrost is now set. **– – –** appears in the temperature display.
3. Press the Start button.
4. Defrost the frozen food for 25 - 45 minutes, depending on type and size.
5. Remove the frozen food from the cooking compartment and let it thaw for 30 - 45 minutes.

With small quantities (pieces), the defrosting time is shortened to 15 - 20 minutes and the extended defrosting time is shortened to 10 - 15 minutes.

Note: To return to the CircoTherm® operating mode, turn the temperature selector clockwise. The temperature set for CircoTherm® appears again in the temperature display.

Preserve

⚠ Risk of injury!

Preserving jars containing incorrectly preserved food can burst. Please observe the following instructions:

- Fruit and vegetables must be fresh and in good condition
- Only use clean and undamaged preserving jars
- The preserving jars must not touch each other in the cooking compartment during preserving

With CircoTherm® , the cooking compartment can be used to preserve the contents of up to six ½, 1 or 1½ litre preserving jars at the same time.

Notes

- For each preserving process, only use preserving jars that are the same size and contain the same food.
- Pay attention to cleanliness when preparing and closing the preserving jars.
- Only use heat resistant rubber rings.
- You cannot preserve the following food in your appliance: the contents of tin cans, meat, fish or pie filling.

Preparing fruit

1. Wash fruit and, depending on the type, peel, remove the seeds and finely chop.
2. Fill the preserving jars with fruit up to approx. 2 cm below the rim.
3. Fill the preserving jars with hot, skimmed sugar solution (approx. ⅓ l for a one litre jar).

   To one litre water:
   - approx. 250 g sugar for sweet fruit
   - approx. 500 g sugar for sour fruit

Preparing vegetables

1. Wash vegetables and depending on the type, clean and finely chop.
2. Fill the preserving jars with vegetables up to approx. 2 cm below the rim.
3. Fill the preserving jars immediately with hot, boiled water.

Closing the preserving jars

1. Wipe the rims of the preserving jars with a clean, damp cloth.
2. Put a wet rubber ring and lid in place and close the jars with the clips.

Starting the preserving process

1. Insert the universal pan at shelf height 1.
2. Position the preserving jars in a triangle without them touching each other.

3. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
4. Set CircoTherm® at 160 °C.
   - Preserving jars containing ½ or 1 litre will start to bubble after approx. 50 minutes
   - Preserving jars containing 1½ litres will start to bubble after approx. 60 minutes

Ending the preserving process

For fruit, gherkins and tomato purée:

1. Turn off the appliance, once all preserving jars are bubbling.
2. Allow the preserving jars to stand in the closed cooking compartment for several minutes longer.
   - Raspberries, strawberries, cherries or gherkins: approx. 5 - 10 minutes
   - Other fruit: approx. 10 - 15 minutes
   - Tomato or apple purée: approx. 15 - 20 minutes

For vegetables:

1. Reduce the temperature to 100 °C once all the preserving jars are bubbling. Allow the preserving jars to continue bubbling for approx.60 minutes in the closed cooking compartment.
2. Switch off the appliance.
3. Allow the preserving jars to stand in the closed cooking compartment for approx. 15 - 30 minutes longer.

Removing the preserving jars

1. Place the preserving jars on a clean cloth, cover and protect from draughts.
2. Remove clips only when the jars are cold.

Cleaning and care

In this section, you will find information on

- cleaning and care of your appliance
- Cleaning agents and aids
- Descaling
- Self-cleaning surfaces in the cooking compartment
- Oven cleaning aid

⚠ Risk of short circuit!

Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

Caution!

Surface damage due to incorrect cleaning: Do not use any

- harsh or abrasive cleaning agents
- cleaning agents that contain alcohol
- abrasive cleaning aids such as steel wool or scourers.

Observe the specifications in the tables.

Note: Highly recommended cleaning and care products can be purchased through our after-sales service. Observe the manufacturer's instructions.

Cleaning the appliance exterior

Appliance part/surface	Cleaning agent/aid
Stainless steel surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty.
Painted surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.
Glass surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.
Door panels	Use a commercially available glass cleaner or washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open this coating can have the effect of a light-coloured film. This is part of the design and is not due to any quality defect.

Appliance part/surface	Cleaning agent/aid
Water tank	Use standard washing-up liquid, dry with a soft cloth and allow to dry off with the lid open. Thoroughly rub the seal on the lid until dry after every use. **Caution!** Damage to the water tank: Do not clean the water tank in the dishwasher. Clean the water tank with standard washing-up liquid.
Tank recess	Rub dry with a soft cloth after every use

Cleaning the cooking compartment

Caution!

Risk of damaging the surface. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose.

Notes

- Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation. This is normal and does not affect its function.
- The edges of thin trays cannot be completely enamelled. As a result, these edges may be rough. Anti-corrosion protection is still guaranteed, however.

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surface)	To facilitate cleaning, you can switch on the interior lighting and detach the appliance door if necessary. Apply commercially available washing-up liquid or a vinegar solution with a soft, damp cloth or chamois; dry with a soft cloth. Soften baked-on food residues with a damp cloth and detergent. We recommend using oven cleaner if the oven is very dirty. Observe the manufacturer's instructions when cleaning with an oven cleaner. Leave the cooking compartment open to dry after cleaning.
Self-cleaning surfaces (rough surface)	Please see the notes in section: Self-cleaning surfaces
Door seal	Hot soapy water
Hook-in racks	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not soak or clean in the dishwasher.
Accessories	Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher.

Keeping the appliance clean

To avoid getting the cooking compartment dirty,

- clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty
- always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately
- use CircoTherm® whenever possible. This operating mode creates less dirt
- Use the universal pan to bake very moist cakes
- use suitable ovenware when roasting (e.g. roasting dish) or a roasting sheet (see section: Accessories)

Descaling

You can descale your appliance at any time. However, you must descale the appliance at regular intervals. Otherwise, you will not be able to continue cooking using steam. The lit symbol reminds you to do this.

After starting steam-assisted operation, the symbol lights up and "No. of uses until descaling required 5" appears for a short time in the text display. This number tells you how many steam-assisted operations (e.g. 5) you can still run before you must descale your appliance. You can therefore prepare for the descaling in good time.

The descaling programme (duration approx. 40 minutes) consists of the following sequences:

- Descaling
- 1st rinse
- 2nd rinse

For hygiene reasons, the descaling programme must be run through completely so that the appliance can be ready for operation again. It cannot be interrupted using the Stop button.

If the descaling process is interrupted (for example, due to a power failure or because the appliance is switched off), you are prompted to continue with the descaling programme after the appliance is switched back on. The programme continues by repeating the interrupted process (for example, 1st rinse).

Caution!

- Damage to the appliance: Only use the descaling tablets that are recommended by us to descale the appliance. Other descalers may damage the appliance.
  Ordering descaling tablets through after-sales service: Product no. 310967
  Ordering descaling tablets through the retail trade: Product no. TZ60002
- Risk of surface damage: Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. If this does happen, remove the descaling solution immediately with water.

Start the descaling programme.

The descaling programme can only be started once the cooking compartment has completely cooled down. There must be no residual heat (h or H) shown in the display.

If you have cooked using steam immediately before descaling, you must first switch the appliance off so that the residual water is pumped out of the evaporator system.

1. Dissolve the descaling tablets in water to make a descaling solution.

   Note: Follow the manufacturer's instructions for the descaling tablets.
2. Switch on the appliance.
3. Press and hold the descaling button for 3 seconds.

   "Pour descaling solution into tank and press Start button" and dSc are displayed.
4. Fill the water tank with 400 ml of descaling solution and slide it in fully. Dispose of the rest of the descaling solution and rinse with water.
5. Press the Start Start button.

   The Start symbol lights up The descaling starts.

Notes

- If the water tank has not been filled, a signal sounds and the Descale programme does not start. Fill the water tank with the descaling solution and slide it in fully.
- If a signal sounds and the Start symbol flashes, this indicates that the Start Start button has not been pressed. Press the Start Start button.
- The clock display shows how long the Descale programme has left to run.

1st rinse

After the descaling is complete, a signal sounds and "Empty tank and refill with fresh water" is displayed in the text display.

1. Empty the water tank, rinse it out thoroughly and fill it with 400 ml fresh water.
2. Slide in the water tank all the way.

   "1st rinse" and rI1 are displayed (rinsing1 = 1st rinse). The Start symbol flashes.
3. Press the Start Start button.

   The Start symbol lights up The appliance starts rinsing.

After the 1st rinse is complete, a signal sounds and "Empty tank and refill with fresh water" is displayed in the text display.

2nd rinse

1. Empty the water tank, thoroughly rinse it and fill it with 400 ml fresh water.
2. Slide in the water tank all the way.

   "2nd rinse" and rI2 are displayed (rinsing2 = 2nd rinse). The Start symbol flashes.
3. Press the Start Start button.

   The Start symbol lights up The appliance starts rinsing.

After the 2nd rinse is complete, a signal sounds and "Empty tank and clean" and "Descaling complete" are displayed in the text display.

Removing the remaining water

1. Empty and thoroughly rinse out the water tank.
2. Switch off the appliance.

Self-cleaning surface

The back wall of the cooking compartment is coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

Large splashes only disappear after the oven has been used several times.

Discolouration on the rear wall does not affect the self-cleaning function.

Caution!

Damage to surfaces on self-cleaning areas due to applying oven cleaner.Never clean the self-cleaning surfaces with oven cleaner.

If oven cleaner accidentally gets onto self-cleaning surfaces, remove it immediately with a sponge and plenty of water.

Caution!

Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids.

Do not use cleaning agents containing abrasive substances or acids.

Do not use abrasive cleaning aids such as steel wool or scourers.

EasyClean®

Your appliance comes with an EasyClean® function to make cleaning the cooking compartment easier. An automatically controlled vaporisation of soapy water loosens residues and makes it easier to remove them afterwards.

In the case of persistent dirt, you can

- allow the soapy water to penetrate for a while before switching on EasyClean
- rub detergent onto the dirty surfaces before switching on the cleaning aid
- repeat the EasyClean® function once the cooking compartment has cooled

Preparation and switching on

EasyClean® only starts when the cooking compartment is cool.

⚠ Risk of scalding and surface damage!

Never pour water into the cooking compartment when it is hot. Water vapour will be created and the enamel may be damaged because of the change in temperature.

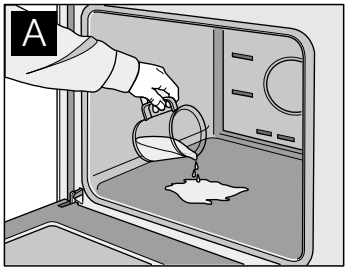
1. Remove the accessories from the cooking compartment.
2. Carefully pour 0.4 litres of water (not distilled water) with some detergent into the base trough of the cooking compartment (Fig. A).
3. Close the appliance door.
4. Switch on EasyClean®.

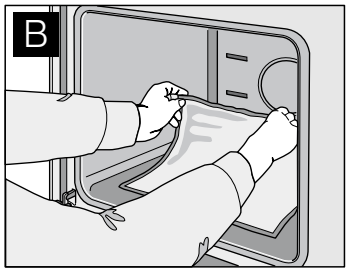
   "EasyClean in operation" appears in the text display and ECS in the temperature display.

   If, after EasyClean is switched on, "Not possible" appears in the text display and h or H and ECS appear alternately in the temperature display, the cooking compartment has not completely cooled down.

   Wait until the cooking compartment has cooled down and switch EasyClean® on again.

   Once EasyClean® has finished, the cooking compartment light switches on and "EasyClean complete" appears in the text display. A signal sounds.
5. Press the clock function button to exit the clock function.





Cleaning up and switching off

Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight).

1. Open the appliance door and remove the remaining water with an absorbent sponge cloth (Fig. B).
2. Clean the cooking compartment with a sponge cloth, a soft brush or a plastic saucepan scrubber.

   Note: You can remove any remaining, persistent residue with a glass scraper for glass ceramic.
3. Remove limescale with a cloth soaked in vinegar, then wipe with clean water and rub dry with a soft cloth. Remember to dry under the door seal.
4. Turn the operating mode selector back to the o position.
5. After cleaning, leave the appliance door ajar in the stop position (approx. 30°) for approx. 1 hour to allow the enamel surfaces in the cooking compartment to dry thoroughly.

Rapid drying

1. After cleaning, leave the appliance door ajar in the stop position (approx. 30°).
2. Set CircoTherm® at 50 °C.
3. After 5 minutes, switch off the appliance and close the appliance door.

Removing and fitting the appliance door

You can remove the appliance door to clean it more thoroughly.

⚠ Risk of injury!

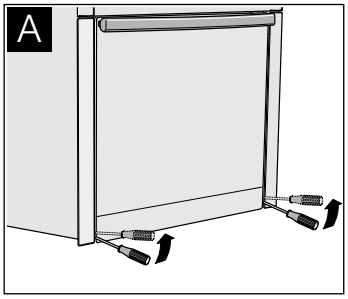
The hinges of the appliance door may snap shut with great force. Always fully turn the two locks for fitting and removing the appliance door.

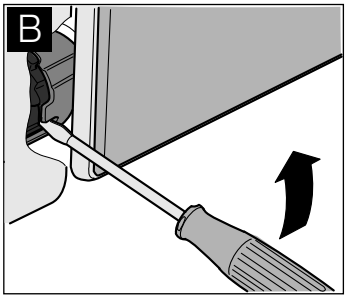
⚠ Risk of injury!

If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Call the after-sales service.

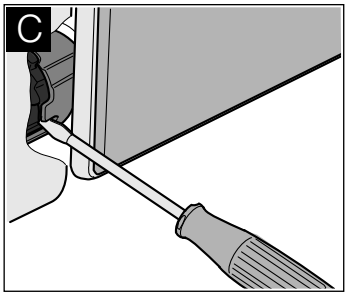
Removing the appliance door

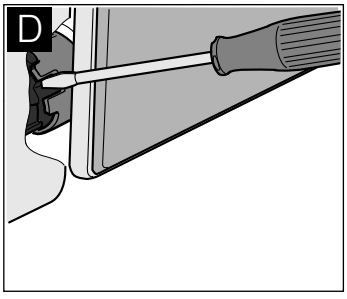
1. Open the left and right-hand hinge lock (Fig. A).
   To do this, push the hinge lock (Fig. B) fully upwards on both sides with a screwdriver.



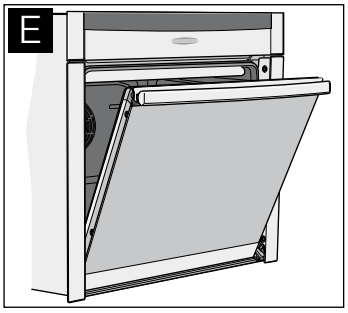


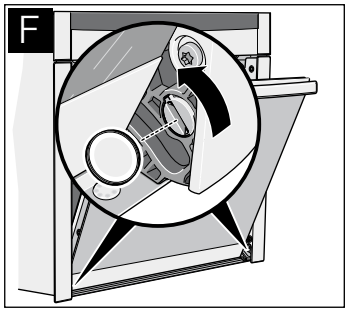
Hinge lock closed (Fig. C)
Hinge lock open (Fig. D)



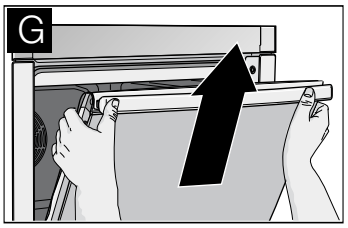


2. Open the appliance door a little (Fig. E).
3. Using a coin, fully turn both the left and right-hand locks on the inside of the appliance at the bottom (Fig. F).
   Left lock: clockwise
   Right lock: anti-clockwise



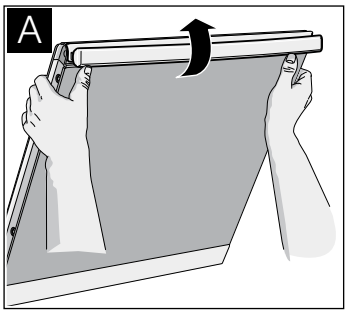


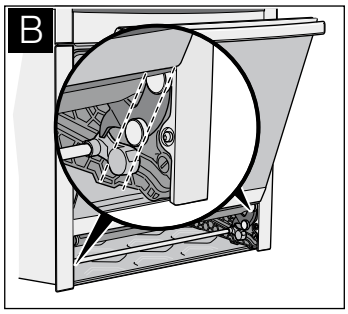
4. Close the appliance door a little, until you feel the locks engage.
   The door can now no longer be opened or closed.
5. Lift the door handle slightly using both thumbs and lift out the appliance door (Fig. G).



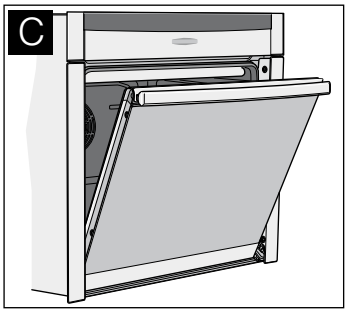
Fitting the appliance door

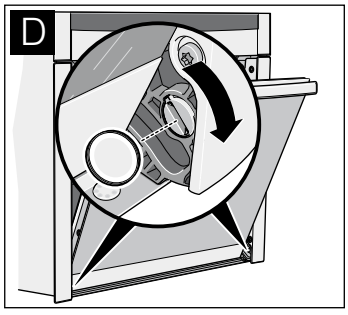
1. Hold the appliance door and raise the door handle slightly with both thumbs (Fig. A).
2. Fit the appliance door in the left and right-hand guide rollers simultaneously (Fig. B).





3. Ensure that the appliance door does not tilt unevenly and that it is properly fitted in place (Fig. C).
4. Use a coin to release both locks on the appliance door (Fig. D).
   Left lock: anti-clockwise
   Right lock: clockwise



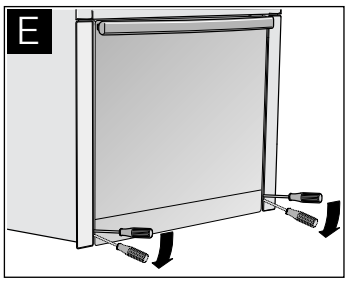


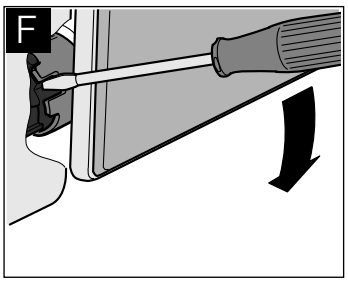
5. Open the appliance door a little wider and then close it.

⚠ Risk of injury from hinge locks which have not been properly closed!

The appliance door may detach itself. You may be injured and the appliance door damaged. After refitting the door, always close the left and right-hand hinge locks.

6. Close the left and right-hand hinge locks (Fig. E).
   To do this, push the hinge lock (Fig. F) fully downwards on both sides with a screwdriver.





Cleaning the door panels

To facilitate cleaning, you can remove the door panels from the appliance door.

⚠ Risk of injury!

The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

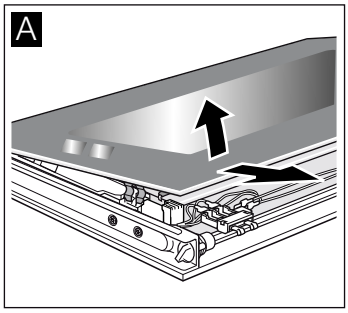
⚠ Risk of injury!

The appliance must not be used again until the door panels and appliance door have been correctly fitted.

Removing the door panel

Note: Before removing, make a note of which way round the door panel is fitted, so that it is not refitted the wrong way round.

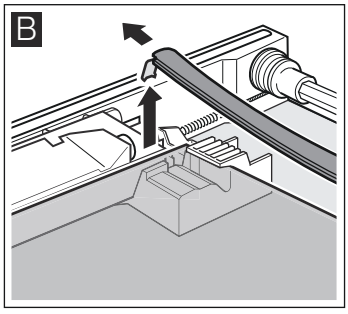
1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
2. Carefully lift the door panel slightly and remove it in the direction of the arrow (fig. A).



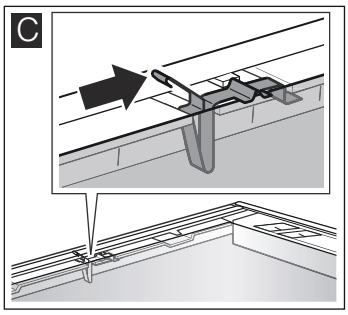
Removing the intermediate panel

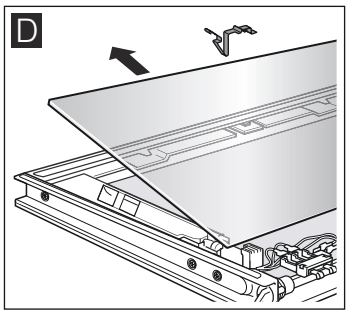
Note: Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later.

1. Remove the seal. Pull seal outwards and remove upwards (fig. B).



2. Release and remove the retainer (fig. C).
3. Lift the intermediate panel slightly and take it out (fig D).





Cleaning

Clean the door panels with glass cleaner and a soft cloth.

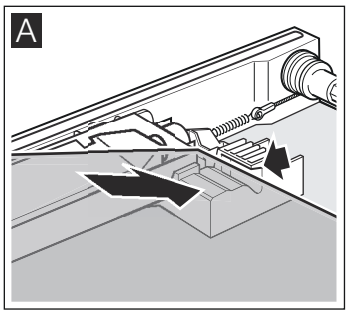
Caution!

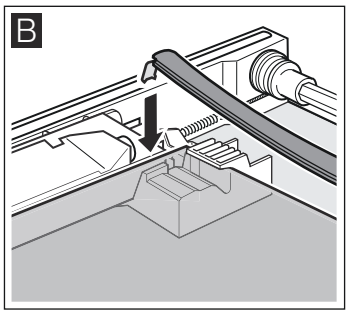
Do not use any sharp or abrasive medium or a glass scraper. The glass could be damaged.

Fitting the intermediate panel

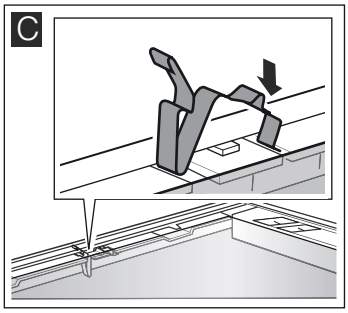
Note: During installation, make sure that the lettering "top right" is upside down at the bottom left.

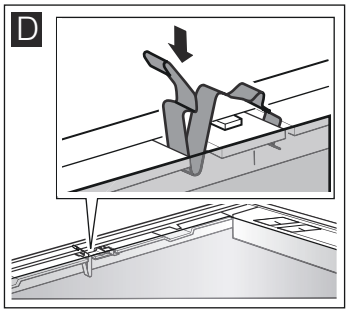
1. Insert the intermediate panel towards the back as far as it will go (fig. A).
2. Hook in the seal on both sides (fig. B).





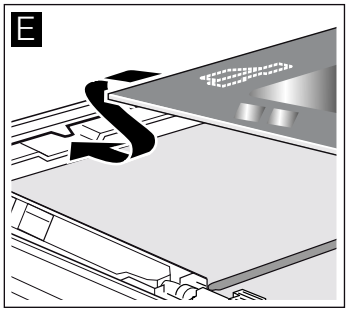
3. Insert the retainer (fig. C).
4. Press down on the retainer until it locks into position (fig. D).

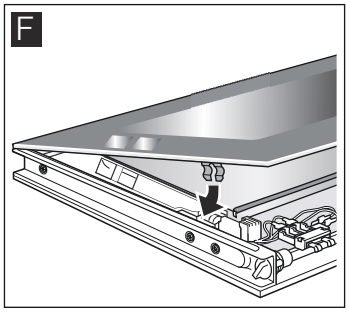




Fitting the door panel

1. Insert the door panel into the retainers at an angle towards the rear (fig. E).
2. Press down on the side of the door panel until it locks into place (fig. F).





3. Refit the appliance door.

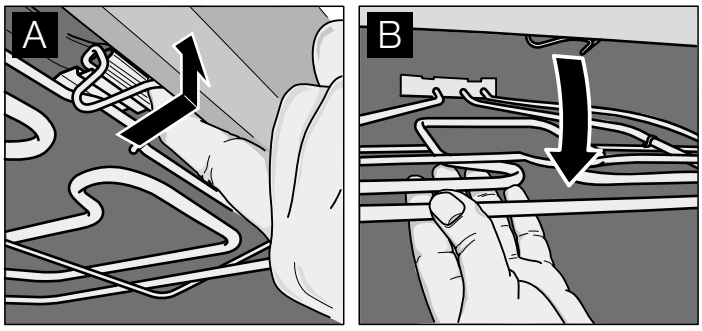
Cleaning the cooking compartment ceiling

The grill element can be folded down to allow quick and easy cleaning of the cooking compartment ceiling.

⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Pull the grill element retaining bracket towards the front and push it upwards until you hear the grill element disengage (figure A).
2. Hold the grill element and fold it downwards (figure B).



3. Clean the cooking compartment ceiling.
4. Pull the retaining bracket towards the front and keep it pushed upwards.
5. Fold the grill element upwards, until it clicks into place.

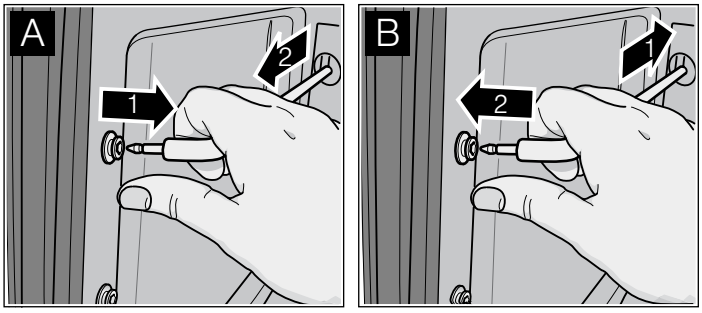
Cleaning the hook-in racks

You can remove the hook-in racks for easier cleaning.

⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Pull out and detach the hook-in rack at the front (Fig. A).
2. Clean the hook-in rack with washing-up liquid and a sponge or brush.
3. After cleaning, refit the hook-in rack in the reverse order (Fig. B).



Cleaning the telescopic shelves

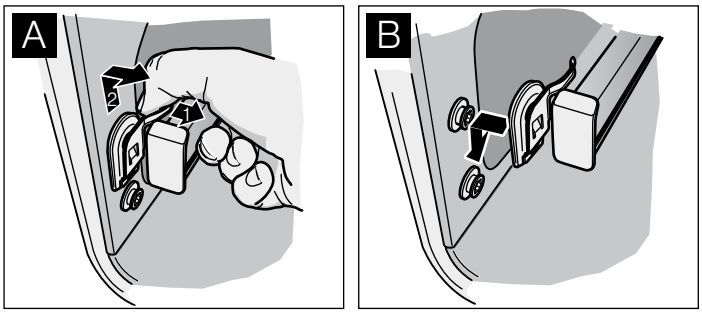
You can unhook the telescopic shelves for easier cleaning.

⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

Removing the telescopic shelves

1. Hold the flat spring (Fig. A).
2. Move the telescopic shelf upwards at the front and unhook it to the side.
3. Pull out the telescopic shelf at the back.



Cleaning the telescopic shelves

Clean the telescopic shelves with washing-up liquid and a sponge or brush.

Hooking in the telescopic shelves

1. Insert the telescopic shelf at the rear as far as it will go.
2. Insert the telescopic shelf at the front from the top and push it down until it engages (Fig. B).
3. Push telescopic shelves to the limit stop and close appliance door.

Faults and repairs

It is not always necessary to call the after-sales service. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table.

⚠ Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Problem	Possible cause	Remedial action
Electrical operation is faulty (e.g. indicator lamps no longer light up)	Fuse defective	Check fuses in the fuse box and replace if necessary
Liquid or runny dough runs to one side	Appliance not installed level	Check the appliance installation (see the Installation instructions)
0:00 flashes in the clock display	There was a power cut	Press the ◁▷ clock function button, reset the clock (see section: Electronic clock)

Problem	Possible cause	Remedial action
0:00 flashes on the clock display, "rrr" appears on the temperature display	The power supply was interrupted while the appliance was in operation	Press the ◁▷ Time of day function button, reset the clock (see section: Electronic clock)
“E011” appears in the clock display.	Permanent assignment of a button	Cancel the permanent assignment of the button and press the ◁▷ clock function button
EXXX, e.g. E300, appears in the clock display	Internal fault in the appliance electronics	Press the ◁▷ clock function button. If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds
It is not possible to operate the appliance, "Appliance locked" appears on the text display, ⊂⊃ and -S- appear on the temperature display.	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance, "Appliance permanently locked" appears on the text display, ⊂⊃ and SP appear on the temperature display.	The appliance has been automatically blocked	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the two dots flash on the clock display and 160, for example, appears in the temperature display	A button combination was actuated	Switch off the appliance, press and hold the i info button for 3 seconds, then press and hold the ◁▷ clock function button for 4 seconds, then press and hold the i info button again for 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightning strike)	Reset the function concerned
Once you have switched on an operating mode, H or h appears on the temperature display, and "Not possible" appears on the text display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched off automatically. "Safety cut-out" appears in the text display, 0:00 flashes in the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the o position
000 flashes in the temperature display	Appliance is not switched off.	Turn the operating mode selector back to the o position and lock it in place
Smoke is generated during roasting or grilling	Fat is burning on the grill element	Continue grilling or roasting until the fat on the grill element has burnt away
	Wire rack or universal pan inserted incorrectly	Check the shelf heights (see section: Roasting or grilling)
High levels of condensation are generated in the cooking compartment	Normal occurrence (e.g. when baking cakes with very moist toppings or roasting a large joint)	Open the appliance door briefly from time to time during operation
Enamelled accessories have matt, light-coloured marks	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted up	Normal occurrence caused by temperature differences	Heat the appliance up to 100 °C and then switch off again after 5 minutes

Replacing the oven light bulb

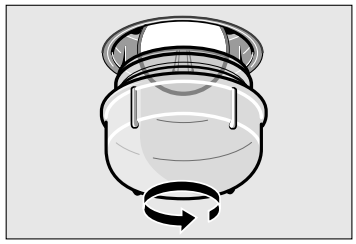
Replace faulty oven light bulbs.

You can obtain replacement light bulbs from customer service or specialist retailers: E14, 220 - 240 V, 40 W, heat resistant to 300 °C. Only use these oven light bulbs.

⚠ Risk of electric shock !

Disconnect the appliance from the power supply. Switch off the circuit breaker or remove the fuse from the household fuse box.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anticlockwise and remove it.



3. Replace the oven light bulb with a bulb of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the circuit breaker.

Note: If the glass cover cannot be unscrewed: use rubber gloves to turn it. You can order a special removal tool through the after-sales service (order no. 613634)

Changing halogen bulbs

Spare bulbs can be obtained from the after-sales service or specialist retailers. Only use these halogen bulbs:

Osram Ministar Axial Reflector 12 V - GY 6.35; 20 W

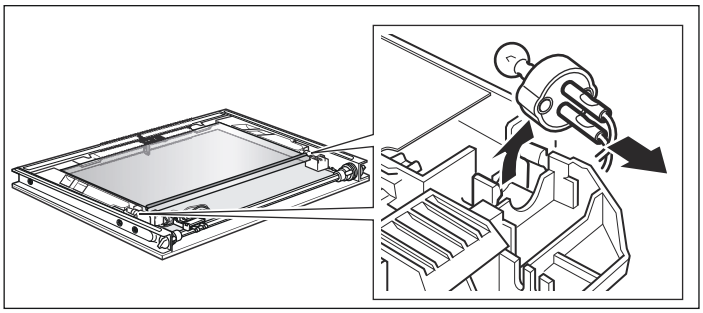
⚠ Risk of burns!

Halogen bulbs become very hot when switched on. When replacing them, wait until the bulb has cooled down.

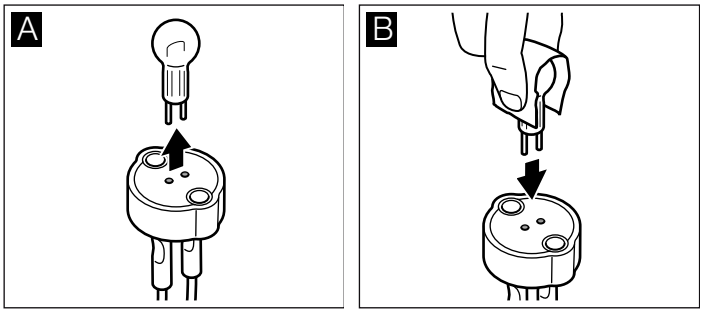
Caution!

Clouding in halogen bulbs: Do not touch halogen bulbs with bare fingers. This causes oils to get onto the glass which are then burnt on and cloud the glass. Use a clean cloth to change the bulb.

1. Remove the appliance door (see section: Removing and refitting the appliance door).
2. Remove the door panel (see section: Cleaning the door panels).
3. Unclip the defective halogen bulb and the bulb holder from the holder.



4. Remove the defective halogen bulb from the bulb holder (fig. A).
5. Insert a new halogen bulb into the bulb holder. Use a clean cloth to do this (fig. B).



6. Reinsert the bulb holder into the appliance door.
7. Fit the door panel and appliance door.

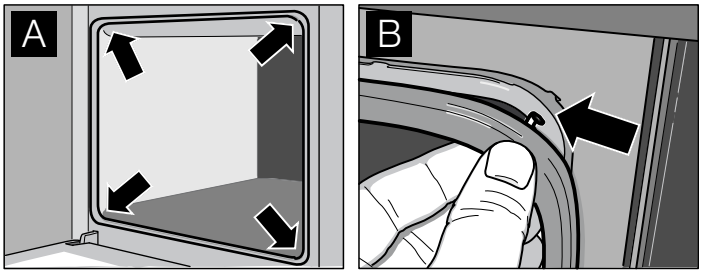
Changing the door seal

If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service.

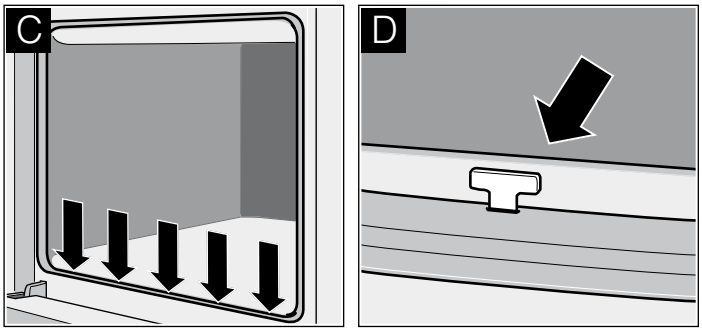
Unhooking the door seal

The door seal is fixed in nine places.

1. Unhook (Fig. B) the door seal at four points (Fig. A).



2. Hook the door seal in at five further points (Fig. C) by turning the hooks slightly (Fig. D).



Hooking in the door seal

1. Hook (Fig. B) the door seal in at four points (Fig. A).
2. Hook the door seal in at five further points (Fig. C) by turning it slightly (Fig. D).
3. Check that the door seal is seated correctly.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	**FD no.**

After-sales service ☏

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928989
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350.

Please note the information in the tables about preheating. The table values do not include Rapid heat up.

Note: For baking, use the lower of the temperatures indicated first.

Baking	Setting	Level	Temperature in °C	Time in minutes	Cookware
Shortbread		3	140 - 150**	20 - 35	Baking tray***
		1	140 - 150**	20 - 35	Baking tray***
		1	160 - 170	20 - 35	Baking tray***
		1 + 3	140 - 150**	30 - 40	2x baking tray***
		1 + 3 + 4	130 - 140**	40 - 50	3x baking tray***
Small cakes (x 20)		3	160 - 170*	25 - 30	Baking tray***
		1	150 - 160*	25 - 35	Baking tray***
		1	170 - 180	25 - 40	Baking tray***
		1 + 3	140 - 150*	30 - 40	2x baking tray***
		1 + 3 + 4	140 - 150*	35 - 50	3x baking tray***
Fat-free sponge cake		2	160 - 170**	25 - 35	Springform cake tin**** ø 26 cm
		1	160 - 170**	25 - 35	Springform cake tin**** ø 26 cm
Apple pie		1	170 - 180**	70 - 80	2x Springform cake tin**** ø 20 cm (see figure A)
		1	190 - 200	80 - 90	2x Springform cake tin**** ø 20 cm (see figure A)
		1 + 3	170 - 180**	65 - 75	2x Springform cake tin**** ø 20 cm (see figure B)
		1	170 - 180**	60 - 70	2x Springform cake tin**** ø 20 cm (see figure A)

* Preheat for 10 minutes

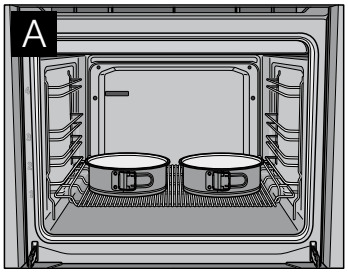
** Preheat oven

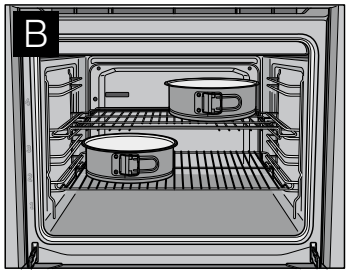
*** Only use original baking trays, order no. Z1342X0

**** Use a black Springform cake tin

When baking apple pie using CircoTherm®, always place both springform cake tins diagonally on the wire rack (figure A).

If you are baking German apple pie on two levels, place the lower baking tin to the left on the wire rack and the upper baking tin to the right on the wire rack (figure B),





Grilling	Setting	Level	Temperature in °C	Time in minutes	Cookware
White bread		3 + 4	int*	0.5 - 2	Universal pan + wire rack
Beef steaks		3 + 4	250	20 - 25**	Universal pan + wire rack

* Preheat for 10 minutes

** Turn after ⅔ of the time

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